

# LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)

6 W. Rose St. Ste 101 Walla Walla, WA 99362

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## 2015 Innovation *Italian Blend*

Barbera - Mission Hills Vineyard, Walla Walla Valley AVA

Cabernet Sauvignon - Seven Hills Vineyard, Walla Walla Valley AVA

Sangiovese - Mission Hills Vineyard, Walla Walla Valley AVA

Alc. 15.3% by Vol.

## Growing Season

Bud break arrived early, about a month before the typical schedule due to a warm spring. The summer was very hot and dry with growing degree days for the year shattering records. The harvest was early, hot, and under estimates due to reduced berry water. Acidity remained in the grapes, but sugars were high. In the end, the 2015 wines are tasting wonderful, and we are pleased with the results.

## Vineyards

Seven Hills Vineyard, Walla Walla Valley AVA

This vineyard is in the southern part of the appellation, close to but above the “Rocks” of the Walla Walla AVA. The fruit from this vineyard comes in early compared to other grapes of the same variety from other parts of the valley or the state. Founded in the late 1970s, this vineyard is well respected and sought after.

Mission Hills Vineyard, Walla Walla AVA

Locati Cellars’ estate vineyard is located in the famed Walla Walla Valley AVA in the state of Washington. The vines were planted 5 feet apart in soil that consist of sand, silt and gravel deposits which were delivered by the Missoula floods 10-12,000 years ago. The Missoula floods brought favorable topography and soil for all types of agriculture. The grapes were planted in 2006.

## Barrel Composition

18% New French Oak

## Blend

50% Sangiovese

33% Barbera

17% Cabernet Sauvignon

## Tasting Notes

Medium garnet in color, our signature red blend opens with cranberry, red cherry, and raspberry on the nose followed by cocoa, cigar box, and fresh cut hay. On the palate, raspberry and black cherry join tobacco leading into a lingering finish of moderate acidity and softened tannins. 50% Sangiovese, 33% Barbera, 17% Cabernet Sauvignon. Drink now through 2025. 3.75 pH and 6.3 g/L of titratable acidity.

**Cases Produced:** 134

**Release Date:** April 2020

**Awards:** Silver - Savor NW Wine Awards

