



2015 K Guido Sangiovese

Who is this imposter? No ringer Italian wine here. Pure unfucked with Walla Walla Sangiovese. Beautiful perfumed tomato leaf, stone, tar nose, ample to say in the least. Complex palate galore, velvet, dare I say incense? Long as a day finish. This is a wine you cry to say arrivederci to.

Current & Past Scores.

92 Points, *Jeb Dunnuck*

"A slightly translucent ruby color, the 2015 Sangiovese Guido Jack's Vineyard is 100% varietal that was destemmed and brought up in 30-40% new oak. Ripe cherries, dried Provençal herbs, toasted bread and loads of spice nuances all emerge from this medium to full-bodied, silky, elegant wine that has loads of charm. Charles and Brennon love this with some age."

92 Points, *Robert Parker's Wine Advocate (v2013)*

"The medium-ruby colored 2013 Sangiovese Guido comes all from Jack's Vineyard in the Rocks region of Walla Walla. It has juicy acidity and an elegant, medium to full-bodied style, as well as lots of kirsch and cherry fruit characteristics, spring and spice. It shines on its purity and finesse, and should keep nicely through 2023."

Vineyard

The vineyards we work with are farmed using the most up to date sustainable practices.

Jack's Vineyard (100%): Stony, ancient riverbed, located on the floor of the Walla Walla Valley. Very cobbly, Freewater, loam-cobbles over gravel over sand, dried riverbed. In the rocky soils of this part of the valley, low vigor keeps flavors concentrated. Planted in 1999.

Vintage

The 2015 harvest in Washington State started with an early spring bud break and continued into a warm summer. Although it started early and was a very warm year, the Fall turned out to be long and temperate, which gave great ripening to our fruit, bright acid, low alcohol and beautiful complexity.

Blend

100% Sangiovese

Appellation

Walla Walla Valley

Production

Yield: 2.8 tons per acre

Yeast: native

100% whole berry fermentation

38 days on skins

50% new French oak barriques

50% neutral French oak barriques

21 months barrel-aged on lees

Wine Analysis

4.5 g/L titratable acidity

4.18 pH

14.5% alcohol

UPC

184745001314



SIXTO



SUBSTANCE

B. Leighton