



# 2022 K VINTNERS GUIDO SANGIOVESE

## TASTING NOTES BY WINEMAKER CHARLES SMITH

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Moonstruck allured captivated by aromas leaping out of the glass... black cherry, tomato leaf, orange peel and wet clay... vibrant and lush it continues to linger with braised plum, sweet tobacco, salami, wild sage, and grilled tomato... the spell is strong and charming.

## VINTAGE NOTES

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2022 was a unique year for wine grapes in Washington State. A slow start due to a late spring eventually balanced out into an even and warm summer, ultimately leading to one of the longest falls we have ever experienced. Our vineyards, which produce great grapes year in and year out, harvested fruit that lent itself to extremely special wines this year. Wines that are firm, bright, and beautiful, with lovely aromas. We're excited to watch them continue to develop and provide enjoyment for years to come!

## CURRENT & PAST SCORES

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**92 Points, *Jeb Dunnuck***

"The 2022 Sangiovese Guido is 100% varietal and an impressive, medium-bodied wine, softly layered in blue fruit, dried plum, anise, and dried rose petal. Supple and layered in texture, it offers just enough funk to show you where it's from. Drink now through 2032."

**94 Points, *James Suckling (v2021)***

"Savory, meaty and rustic on the nose, with an array of olives, tomato leaves, wild cherries, paprika and dried spices. It's full of flavor, spicy and driven, with a medium to full body and a wild earthy minerality coming through. Drink after 2025."

## VINEYARD

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**Jack's Vineyard (100%)**

Planted in 1999, Jack's Vineyard is a stony, ancient riverbed located on the floor of the Walla Walla Valley. The vineyard features loam-cobbles over gravel over sand. Low vigor keeps flavors concentrated in the rocky soils of this part of the valley.

## WINEMAKING

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**Varietal Breakdown:** 100% Sangiovese

**Appellation:** Walla Walla Valley

**Production:** 2.7 tons per acre, native yeast, 100% whole berry fermentation in stainless steel Rules, 41 days on skins | 22 months barrel-aged on lees in 40% new French oak barriques | 326 cases

**Wine Analysis:** 4.6 g/L titratable acidity, 3.95 pH, 14.0% alcohol, no residual sugar

**UPC:** 184745001314

