



SAGGI

2022 SANGIOVESE BLEND • COLUMBIA VALLEY

TASTING NOTES:

The 2022 Saggi is a multi-layered, expressive wine that will continue to evolve beautifully in the glass. Aromas of wild strawberries, Morello cherries, and black currants mingle with hints of sweet spice. Bright acidity balances the wine's richness, while a textured mouthfeel enhances its depth with silky tannins carrying through a long, elegant finish to showcase this wine's signature vibrancy and complexity.

VINTAGE:

The 2022 growing season brought challenges, rewards, and ultimately, a vintage to celebrate. Winemaker Gilles Nicault worked closely with growers on canopy management to ensure a balanced vine and aggressive thinning at veraison to promote even ripening. Moderate autumn temperatures provided ideal hangtime for the grapes to reach physiological maturity. The resulting wines showcase vibrant color, impeccable structure, and expressive, layered flavors.

BLEND:

67% SANGIOVESE
19% CABERNET SAUVIGNON
14% SYRAH



WINEMAKING:

Grapes were hand-harvested at peak ripeness, then carefully sorted, crushed, and fermented in small tanks. To enhance color and flavor, the saignée method ("to bleed") was used. This involves removing a portion of juice early in fermentation to increase skin contact. Extended maceration allowed tannins to soften and the wine to develop a lush, rounded mouthfeel. After fermentation, the wine aged 18 months in French oak barrels, 55% new, achieving balance and depth.

VINEYARDS:

Saggi is a blend of four exceptional vineyards, each bringing distinct characteristics to the wine. Candy Mountain (57%), one of Washington's warmest growing sites, gives Saggi ripe, concentrated fruit character and a strong backbone. Blue Mountain Vineyard (25%) in the Walla Walla Valley contributes depth, richness, and an expressive Sangiovese character. The remainder of the blend is from Bacchus and Dionysus Vineyards, part of the esteemed Sagemoor Farms, and is used to add complexity and finesse to the finished wine.

ALCOHOL: 15.4%

PH: 3.67

TA: 0.57 GRAMS/100M

PRODUCTION: 2,197 CASES