



cartello

SONOMA RED

Vintage: 2019

Origin: United States

Appellation:

Alexander Valley, Sonoma County Estate Fruit, Mila Family Vineyard

Soil: Clay and Sand

Age of Vines: 10-12

Elevation: 400-500 Feet

Varieties: Grenache, Carignan, Syrah

Farming: Biodynamic (Practicing)
Hand Harvested

Fermentation:

50% whole cluster Grenache; destemmed Carignan; 30% whole cluster Carignan and Syrah; Separate fermentation in stainless steel, gentle maceration with regular pump-overs.

Aging:

24 months in neutral French oak

Cartello was born from the idea of restoring everyday value to the best that Alexander Valley has to offer. Sourced entirely from the Mila Family Estate, a stunning 54-acre property in the foothills of Geysler Peak, no attention to detail has been spared. It all started with a three-year land grant with US Davis School of Oenology back in 2003. With their findings another five years was spent planted the right grape vine clones in the perfect location on the property. From there, organic and biodynamic farming practices took over, and we've let the land and vintage speak for itself ever sense.

2019 was a wonderful vintage with warm mild days during the growing season which allowed for full ripening and a bountiful harvest. All of our fruit was off the vine well before the late October wild fires. The wines are layered, showing depth and balance.

Whole cluster Grenache is the focus in the Sonoma Red blend. The stems give this wine great lifted aromatics, and keeps it light on its feet. It's a perfect chillable red for the warmer months and an ideal partner for a great variety of pairings.