

Al Lago

2018 SONATA



TASTING NOTES

Medium ruby-purple, it opens from graphite and chargrill to fried sage and thyme with a core of red and black berry fruit. The medium bodied palate is grainy and lifted, with earthy accents and a mineral-driven finish

VINEYARD NOTES

Harvest Date | Aug - Sept 2018

Vineyards | Al Lago Vineyard

Clones | 240 (CF), Proprietary (M), 887 (SY), 23 (SA)

Soil | Sandy clay loam

Rootstock | Low vigor 101-14

Trellis | Vertical shoot position

PRODUCTION NOTES

45% Cabernet Franc, 26% Merlot, 23% Syrah, 6% Sangiovese

Harvest Brix | 24-25

Process | Stainless steel tank and barrel fermented for 3-4 weeks

Aging | 80% new French oak, 20% neutral French oak

Alcohol | 14.7%

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480 MARQUITA AVE, SUITE B, PASO ROBLES, CA