

*Al Lago*

# 2019 SONATA



## TASTING NOTES

Medium ruby-purple, it opens with streaks of flinty reduction that compliment its core of black fruit. The full-bodied palate is fresh and chalky with crunchy fruits and a long pleasing herbal finish.

## VINEYARD NOTES

Harvest Date | Aug - Sept 2019

Vineyards | Al Lago Vineyard

Clones | 412 (CS), 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 Sauvignon, 20% Cabernet Franc, 15% Merlot, 12% Syrah, 8% Sangiovese

Harvest Brix | 24-25

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

Aging | 80% new French oak, 20% neutral for 18 months

Alcohol | 14.7%

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480 MARQUITA AVE, SUITE B, PASO ROBLES, CA