

Al Lago

2020 SONATA



TASTING NOTES

A pretty rush of crushed violets, candied citrus and sweet smoke gives way to vivid blackberry in the glass. Pure elegance, pure-toned and polished, with ripe red and blue fruits that soothe over a core of vibrant acidity.

VINEYARD NOTES

Harvest Date | Aug - Sept 2020

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

35% Cabernet Sauvignon, 28% Cabernet Franc, 22% Merlot, 10% Syrah, 5% 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 | 14.5%

AWARDS AND RATINGS

Double Gold Medal winner at the California Commercial Wine Competition

94 points, Vinous

ALLAGOWINES.COM @ALLAGOWINES

480 MARQUITA AVE, SUITE B, PASO ROBLES, CA