

2012 Sangio Vetta

Appellation: Napa Valley

Composition: 82% Sangiovese, 18% Merlot

Winemaking: Each lot was punched cap fermented on its own in one ton or less

batches and aged 34 months in French, Eastern European and American Oak barrels prior to blending a month before bottling. It is a Super

Tuscan blend but made more like a Brunello.

Tasting Notes: Spicy, ripe, red fruit and baking spices in the nose. On the palate the

spices persist along with black and red fruits with notes of berries, plums and cherries. It is balanced with excellent acidity and structure. This vintage is bright and full bodied throughout to a long complex

finish. A perennial favorite.

Special Note: ***THIS WINE JUST WON BEST OF CLASS AT THE SAN FRANCISCO

CHRONICLE WINE COMPETITION***

I have made Sangiovese based wines since 1992, from this vineyard

since 1999. This is the 5th for pureCru Napa Valley Winery.

Each vintage of this wine has been a multiple Gold Medal winner. It is a small production lot that we have proprietized with the identity of Sangio Vetta, meaning Sangiovese at the peak or pinnacle. Now and in the future, it will be blended in a way that best reflects the style I believe shows it as a world class Red of unique dimension without worrying about the percentages of varietals used meeting any

minimum for labeling regulations.

... Winemaker - Mitch Cosentino