

FOLEY F SONOMA

2018 FANUCCHI RANCH SANGIOVESE ALEXANDER VALLEY

Foley Sonoma is dedicated to mixing old-world tradition and modern technology to create limited production, luxury wines from estate vineyards in the Alexander Valley appellation within Sonoma County. Our family has been growing and creating wines since 1996 throughout California and beyond. The estate vineyards offer diverse terrain and soil types that cater to our focus on the five noble Bordeaux varieties — Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot. We look forward to sharing the wines from this special place with you and your family for years to come. — The Foley Family

VINTAGE

Coming off of a warmer 2017 vintage, 2018 was a change of pace with cooler and mostly moderate temperatures throughout the year. We were able to let the fruit hang on the vines longer so they could soak up some September-October sunshine and provide us with a bounty of concentrated fruit with beautiful character.

VINYARDS & WINEMAKING

Our Sangiovese is sourced from our neighbors in the Alexander Valley. David Fanucchi planted this block on the hillside below his childhood home, allowing for excellent drainage and sun exposure. This east-west vineyard benefits from even ripening and balanced flavors. Following harvest, the grapes were fermented in stainless steel tanks and then racked to French oak barrels. After aging for 10 months with regular lees stirring, the wine was bottled.

TASTING NOTES

Enticing notes of bright Raspberry and cherry cola with a light spice aromatic are prevalent in our 2018 Sangiovese. Medium bodied with bright acidity and smooth round tannins that coat the palate getting it ready for the next sip.

TECHNICAL DATA

Appellation: Alexander Valley
Composition: 95% Sangiovese, 3% Zinfandel, 2% Grenache
Aging: 10 months in French oak, 25% new
Alcohol: 14.6%
TA: 6 g/L
pH: 3.78
Production: 195 Cases

