



SWANSON

VINEYARDS

2022 SANGIOVESE

NAPA VALLEY

VINTAGE

2022 was called a tale of two harvests. A relatively normal growing season began in March with strong vine growth throughout summer. Then, from August to mid-September it was intense and fast-paced. The rain in mid-September created a gap and sudden halt to harvest. The fruit that came in during the second round had beautiful mild weather in early October and lots of time to get to perfect ripeness. 2022 white wines showcase perfect acidity and freshness with remarkable flavors and textures, and red wines are displaying excellent structure with deep red colors, luxurious tannins and exquisite fruit-forward aromatics.

WINEMAKING

These grapes were hand harvested in the early morning. Once brought to the winery they were destemmed to a stainless steel tank and underwent a 2-day cold soak. The wine was then inoculated with yeast and received daily pumpovers during fermentation. Once fermentation was complete the tank was pressed and racked to barrel. While in barrel the wine underwent malolactic fermentation and then aged for 10 months prior to bottling.

TASTING NOTES

The 2022 Sangiovese opens with mouthwatering aromas of strawberry, cedar, leather, orange peel, and cola. The palate is smooth and silky, with soft tannins carrying layers of raspberry and espresso through the long finish.

TECHNICAL NOTES

Varietal Composition: 100% Sangiovese

Bottling Date: August 1, 2023

Barrel Regime: 10 months in French oak, 28% new