

*McPherson*



## Product Information Sheet

Variety: Sangiovese

Vintage: 2013

Alcohol: 13.8%

Brix at Harvest: 24.5°

Acidity at Bottling: 6.5 g/L

pH: 3.71

Residual Sugar: 0.4%

Skin Contact: 1 month

Yeast: T-73

Fermentation: 1 week at 85°

Aging: 12 months in French Oak

Grapes sourced from: Sagmor Vineyards, Lost Draw Vineyards, Paulo – Demming NM.

UPC Number: 0 90024 31021 6

750 ML Bottles/Case: 12

Weight LBS/Case: 36.3

Cases/Pallet: 56 Cases/Tie: 14 Ties/Pallet: 17

### Tasting Notes:

Sangiovese was first planted in Texas over 25 years ago by Kim McPherson's father, "Doc" McPherson, a founder of the modern Texas wine industry. Kim made his first Sangiovese in 1998 and it has remained his flagship wine ever since. The wine has distinctive cherry/berry aroma and flavor accented by white pepper, spice and subtle smoky vanilla from 14 months aging in French oak. It is dry and medium bodied with balanced acidity and tannins.

