

McPherson



2013 McPherson Cellars Sangiovese

TECHNICAL DETAILS

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: 30 days

Fermentation: 1 week at 85°

Aging: 12 months in neutral French Oak

Grapes sourced from: Sagmor Vineyard, Lost Draw
Vineyards, Paulo Vineyard (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 accentuated 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.



MCPHERSON CELLARS

1615 TEXAS AVE, LUBBOCK, TX 79401

INFO@MCPHERSONCELLARS.COM

806-687-9463