



2008 Sangiovese

Amador – Shenandoah Valley

Retail \$24.00

The 2008 *Shenandoah Valley Sangiovese* is a **semioaked** version, harkening back to the day when the Sangiovese grape in Italy was allowed to be a grape, not a tincture of furniture wood. We worked hard to preserve the essential fruity character of the Sangiovese; the net is that people find it an excellent accompaniment to cheeses, olives, ante-pasta, and the lighter fowl, fish and fruit dishes.

The fermentation was completed over 7 days, using both the native yeasts and those from the Lalvin company. The environment for fermentation was cool, and the wine went directly to oak after a 3 day resting period in stainless. The balance of flavors edges towards fruity / flowery rather than oaky / flinty.

Cases Produced	100
Primary Oak	American (Missouri)
Secondary Oak	French, 3 rd use.
Alcohol	12.9%
Color	Dark Rose, in character with the central Italian Sangiovese varietal clone.
Aroma	Fruity, cherry, toasty. Almost like a Pinot Noir, but unmistakably Sangiovese.

Irish Monkey Cellars was bonded in 2006 by Loreta and Bob Lynch (winemaker). The organoleptic profile of the wines is more toward the fruity, clean and true-to-varietal than toward the heavier style prevalent today. Bob recalls many exemplary wines of both France and Italy that exhibit the same fruit-forward, concentrated flavors that use oak only as a breath of complexity, not “the whole show”. We hope you enjoy our wines, and we invite you to visit our winery at www.irishmonkey.net.