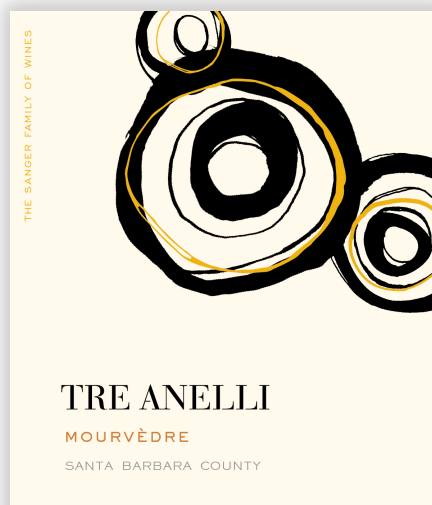


TRE ANELLI

2014

Mourvedre



TASTING NOTES:

Nicely balanced combination of dark fruits, plums and blueberries, with notes of sweet spice, licorice, and black pepper. Nice length, structure, and enough weight to provide ample aging potential. This medium to full bodied wine will pair nicely with grilled meats, bold pasta dishes, and spicier cuisine.

CASES PRODUCED: 61

BOTTLED: February 2016

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

16 months in older, neutral French oak barrels (75%), American oak Barrels (18%), and Hungarian oak barrels (7%)

COMPOSITION:

88% Estelle Vineyard Mourvedre
8% Estelle Vineyard Merlot
4% Estelle Vineyard Tempranillo

ALC: 14.2%

pH: 3.53

TA: 0.62 g/l

RS: 0.028%

THE
SANGER
FAMILY of WINES

Inspired by wine made in the sunny Iberian and Mediterranean climates of Spain, Portugal and Italy, Tre Anelli wines are crafted to accompany the cuisine of California's Central Coast. A part of The Sanger Family of Wines portfolio, these wines are produced from the same grape varieties found in Europe, enhanced by the unique growing conditions in of California's Central Coast. Growing conditions here bring out additional character in the wines, making them a little bolder than their European cousins, but ideal for pairing with our regional fare. Tre Anelli wines can be found in select restaurants throughout California, in our Los Olivos, California tasting room or online at www.treanelliwines.com.

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