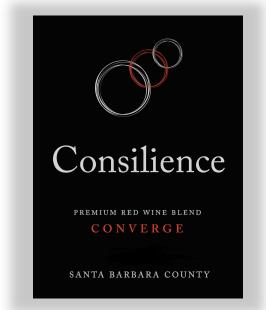
CONSILIENCE

C O N V E R G E RED WINE BLE ND



TECHNICAL NOTES:

AGING:

20 months in 80% French oak (64% older, neutral and 16% new), 15% American oak (10% new and 5% older, neutral), and 5% Hungarian oak (5% older, neutral

TASTING NOTES:

Introducing our new 2016 Converge red blend. Immediately you're greeted with dark fruit, subtle earthiness, blackberries, and a sweet spice on the nose. Fresh herbs, dark cherry, and a chocolatey finish on the palate makes this a dynamic blend with firm yet nicely integrated tannins.

CASES PRODUCED: 2023

BOTTLED: April 2018

WINEMAKER: Brett Escalera

COMPOSITION:

34% Sangiovese

- 20% Estelle Vineyard
- 14% Sanger Estate Vineyard
- 33% Petite Sirah
 - 25% La Presa Vineyard
 - 8% Sanger Estate Vineyard

13% Merlot

• 7% Sanger Estate Vineyard

• 6% Estelle Vineyard

- 11% Tempranillo
 - 11% Estelle Vineyard
- 4% Barbera
 - 4% Estelle Vineyard
- 3% Nebbiolo
 - 3% Estelle Vineyard

2% Cabernet Franc

• 2% Sanger Estate Vineyard



Consilience wines are designed to capture the essence of California's Central Coast. A part of The Sanger Family of Wines portfolio, Consilience wines are produced from Old World varietals traditionally grown in the Rhône Valley, Burgundy, and Bordeaux regions. Our fruit is sourced from some of the best and most exciting vineyards throughout Santa Barbara County, producing wines that are the ideal accompaniment to our fresh local cuisine. Consilience Wines can be found in select retailers and restaurants across the country, in our Los Olivos, California tasting room or online at www.consiliencewines.com.

SANGERWINES.COM/TRADE

ALC: 14.3% pH: 3.52 TA: 0.67 g/l

RS: 0.139%