



2014 Salud, Sangiovese

The wine name: Salud

Salud literally means health in Spanish. But when it comes to wine it is used as a toast to mean “Cheers”.

Appellation: Paso Robles, San Miguel

Paso Robles is located between San Francisco and Los Angeles. The most popular wine region in the Central Coast it is home to wineries and wine growers that specialize in a multitude of varietals. Its various microclimates provide ample areas to grow many of the most popular grapes in the wine industry.

Grape Varietal: Sangiovese

Popularized in the amazing Chianti of Italy, Sangiovese is a bold grape that ages extremely well due to its natural acidity and ample tannins.

Source: Single vineyard

This wine is made from grapes that were harvested by hand at the break of day. The grapes come from a single vineyard on the West side of Paso Robles to ensure maximum flavor, consistency and authenticity.

Visual:

Deep red and brick when young, changes to deeper brown with age.

Aroma:

Tobacco, dark cherry, spice.

Taste:

Dry with balanced fruit, acidity, tannins and overall smooth silky mouth feel. 13.8% abv.

Barrel: New French Oak, 50%

Salud Sangiovese was aged in wooden barrels and monitored closely to impart a 50% new French oak taste. This foundation gives the wine a luscious blend of spice, vanilla and slight char.

Pairings:

A delicious wine to serve with pasta, grilled meats, savory and spicy sauces.