



P I E T R A S A N T A  
W I N E R Y

## 2012 SASSOLINO

### *Winery Information*

Pietra Santa is a family-run estate in the beautiful Cienega Valley just 25 miles from California's Monterey Bay. The proximity to the coast provides cooling, maritime breezes and a long growing season resulting in vibrant and flavorful wines. The estate also benefits from granite and limestone soils and is named Pietra Santa or "Sacred Stone" in honor of the unique terroir. The estate's winemaking history dates back to the 1850s when vines were first planted on the estate. Today, the winery is owned by the Blackburn family. It is their goal to create the best possible wines and continue the tradition of quality winemaking in this special place.

### *Vineyards/Winemaking*

The Pietra Santa estate is bisected by one of California's most significant fault lines, the San Andreas. Over the years, the earth's movements filled the soils with granite and limestone and a rock quarry can be found on one edge of the valley. This creates low yields and adds interesting characters and flavors to the wines. Sassolino means "little stone" in Italian, a reference to our granite and limestone rich soils. The wine is a blend of estate Sangiovese and Cabernet Sauvignon and was aged in French oak for more than 2 years.

### *Tasting Notes*

Our Sassolino is a robust, red blend with bold fruit flavors of black cherry with hints of chocolate and smoky oak. The wine is balanced and has soft, round tannins, so it can be enjoyed now or cellared for 5+ years. Sassolino is a perfect match for a wide variety of cuisine especially roasted meats or Italian fare.

### *Technical Information*

*Cases Produced:* 1,289

*Appellation:* Cienega Valley

*Blend:* 81% Sangiovese, 19% Cabernet

*Barrel Aging:* 2+ years in French Oak

*Alcohol:* 14.5%

*Total Acidity:* 6.5

*pH:* 3.51

*SRP:* \$24

