

McPherson



Product Information Sheet

Variety: Sangiovese

Vintage: 2020

Alcohol: 13.7%

Brix at Harvest: 24.5°

Acidity at Bottling: 6.3 g/l

pH: 3.651

Residual Sugar: 0.2 g/l

Skin Contact: 25 days

Fermentation: 10 days

Aging: 14 months, 20% new French oak

Grapes Sourced From: Texas High Plains - Lahey Vineyards & Sagmor Vineyards

UPC Number: 0 90024 31021 6

750 ML Bottles/Case: 12

Weight LBS/Case: 36.3

Cases/Pallet: 44 Cases/Tie: 11 Ties



Sangiovese is the main grape of the Tuscany region of Italy and the primary grape in Chianti. It was first planted on the Texas High Plains by Kim McPherson's father, "Doc" McPherson, over 30 years ago. It has been the flagship wine of McPherson Cellars since the first vintage in 1998. The wine is aged in French oak which adds a smoky vanilla nuance to the grape's appealing aromas and flavors of red liquorice, black cherry cola, white pepper, and spice. Our Sangiovese is dry with medium body and a rich, soft mouth feel and finish.