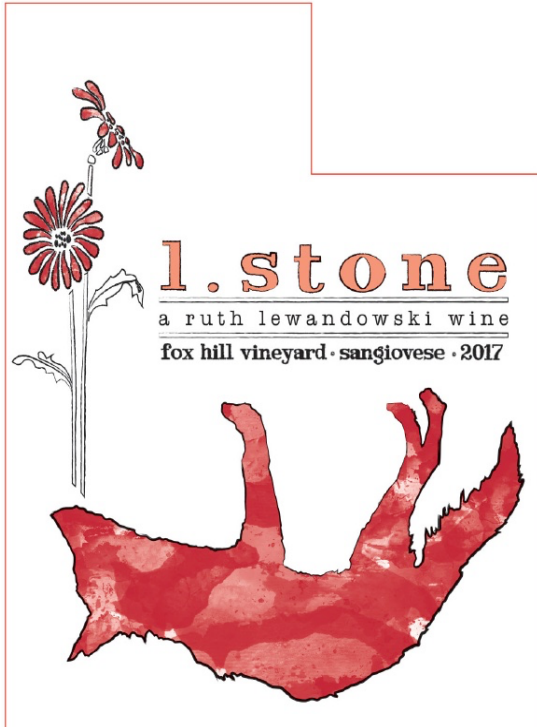


Ruth Lewandowski

L. Stone Sangiovese Zero



Variety: 100% Sangiovese Grosso

Country: United States

Region: California

Appellation: Mendocino

Vineyard: Fox Hill Vineyard

Age of Vines: ~30 years

Soil: Alluvial, rocky sandy clay loam derived from sandstone

Orientation: Gentle west face

Farming Practice: Organic

Vinification: Whole cluster maceration

Fermentation: 25% of the fruit underwent an extended macerations of 5 months. Natural primary fermentation, no temperature control or fermentation aids

Elevage: 10 months in Flex tanks (polyethylene egg/cube), one year in neutral puncheons

Alcohol: <14.4%

Acidity: 6.05 g/l

Residual Sugar: <1 g/l

Malolactic: Yes

Bottle Size: 750 ml

Wine Type: Table Red Wine

