



## 2012 ONE Sangiovese

*Boushey Vineyards*

*Yakima Valley AVA*

The grapes for this wine came off the vines in late October, looking like a great wine was going to be made. The majority of these grapes went into our 2012 Tuttorosso blend, one of our priority wines at **Brian Carter Cellars** and a stand-out wine from this stand-out vintage. Sangiovese isn't the easiest grape to grow, it takes a special site to do well, and in only the best years can it make a stand alone wine worthy of the ONE label. This is our second Sangiovese ONE from Boushey, the last time the sun, moon and stars came together was in 2007 when it made one of our first ONE wines. Judging from how that wine is aging, you can keep this in your cellar for a decade or more.

**Tasting Notes:** Dark in color, the wine opens with a very European perfume showing pie cherries, dried herbs and flowers with a touch of wild game. Classic Chianti flavors with food friendly acidity associated with the great wines of Italy make this wine a standout for red tomato sauce dishes and high fat meats such as short ribs or *cinghiale* ('wild boar' in Italian).



### **Grape Varieties & Vineyard Sources**

100% Sangiovese

Boushey Vineyards, Yakima Valley

### **Oak Aging**

22 months in French oak, all used (1-3 years)

### **Analysis at Harvest**

October 23, 2012

Average Brix 25.3

Average TA 0.60%

Average pH 3.15

### **Analysis at Bottling**

August 8, 2014

Residual Sugar <0.1%

TA (%) 0.69%

pH 3.34

Alcohol 14.4%

### **Release Date**

July 1, 2017

### **Case Production**

72 cases

**Brian D. Carter**  
Winemaker

***“Sometimes, one wine must stand on its own”***

[www.briancartercellars.com](http://www.briancartercellars.com)