

B CELLARS
[NOTES FROM THE CELLAR]

Game Farm Vineyard Sangiovese

100% Sangiovese

2022

Game Farm Vineyard sits just west of the Silverado Trail in the southeastern corner of Oakville. Rare throughout Napa and rarer still on the Valley floor, here is a block of gnarly Sangiovese vines planted over a quarter century ago. With barely inches of topsoil, these vines are rooted directly into an ancient rocky riverbed. The vine age and soil conditions tend to produce low yields of Sangiovese exhibiting a great concentration of flavor and color with profound tannins.

Winemakers Notes



Leaping from the glass are aromatics of blackberry and cherry cola, with hints of cassis. On the palate, classic flavors of cherry jam and strawberry rhubarb pie, balanced with hints of dried mushroom and sun-dried tomatoes, which add a savory umami flavor. Bright acidity throughout the mid palate leads to a soft finish.

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Vintage Notes



The 2022 growing season started with weeks of sunny days that created an earlier bud break. Bouts of cooler temperatures occurred in late February and early April, and summer was relatively mild compared to past years. Harvest began a few weeks earlier than anticipated, and finished earlier than normal due to consistently warm fall days in late August and early September. By mid-October, 90% of the grapes had been picked. Despite some of the challenges, which included limited rainfall, some early season fluctuation in temperature, and a warm spring and early summer, we experienced no significant issues. Yields were lighter than average. Overall, this was a solid growing season that showed great fruit quality with smaller berry and cluster sizes.

Pairing Insights



Sangiovese is a Chef's wine pairing dream. It is incredibly versatile and pairs effortlessly with most dishes. Chef Derek recommends pairing this wine with your favorite lasagna recipe, roasted leg of lamb, or a wood-fired pizza.