



ESTATE ~ GROWN

**SHYPOKE**

SINCE 1904

CALISTOGA ~ NAPA VALLEY

**2019 OLIVIA'S  
SANGIOVESE**

4 BARRELS

**SHYPOKE**

2019 OLIVIA'S SANGIOVESE  
CALISTOGA ~ NAPA VALLEY

OUR ESTATE GROWN, HAND CRAFTED WINES ARE SUSTAINABLY FARMED ON OUR CENTURY OLD FAMILY RANCH, LOCATED IN THE NORTHERN END OF THE NAPA VALLEY. OUR RANCH IS SITUATED ON A BED OF ALLUVIAL SOIL WHICH CREATES FRUIT OF UNIQUE CHARACTER AND ELEGANCE.

*Meg Heitz* *Peter Heitz*

MEG & PETER HEITZ, WINEMAKERS

SUSTAINABLE WINEGROWING for 5 GENERATIONS

CELLARED AND BOTTLED BY SHYPOKE CELLARS,  
OAKVILLE, CA.

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES 750ml/ACL 14.2% BY VOL.

## 2019 Napa Valley Olivia's Sangiovese

*"The best Sangiovese we have coaxed out of these historic vines in nearly a decade and a fitting end to a stellar run."*  
{We are excited to replant this block to Lagrein in the spring of 2023}

Winemakers Meg & Peter Heitz

Shypoke calls the Calistoga, Napa Valley AVA home. Our Estate vineyard is sited in the North-Western corner of the world famous Napa Valley on a bed of alluvial soil. Our dirt to bottle history in California began in 1904 when Winemaker Peter Heitz' Great Grandparents immigrated from Alsace, France and literally planted roots and built bonded winery #130 for the production of fine wines. Through nine generations of Alsatian and now five generations of California Vignerons, our family has built upon and honored the craft of tending unique soils and fusing the resulting fruit into uniquely elegant and honest wines of place and vintage.

Sourced from our estate block of Sangiovese, named in honor of our niece, Olivia Meyer, great, great granddaughter of Michael and Louise Heitz who planted roots in this soil in 1904.

Hand picked & cold soaked while awaiting the fermentation start. Then gentle hand punch downs. Pressed directly to seasoned French oak barrels for native ML fermentation. These very traditional methods employed help capture the sense of place and time.

Crushed Raspberries. Toasted vanilla. Fresh, bright, elegant. Joyful above else.

4 barrels produced

All hand crafted in ridiculously small quantities. Since 1904. Fifth Generation. Calistoga, Napa Valley.