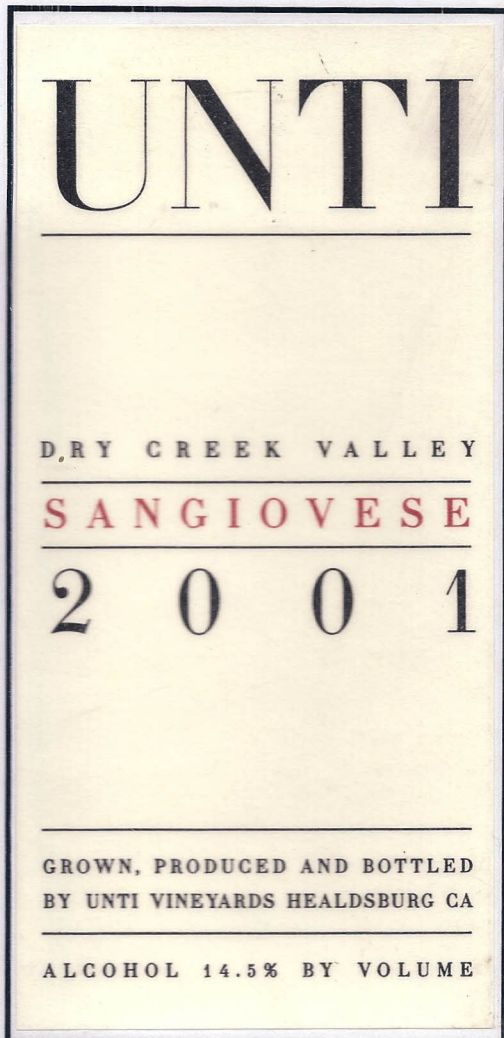


2001 SANGIOVESE



Vineyard: Grapes come from four acres of steep terraced hillside vineyards planted in 1992. Vines are pruned to one bud per position on a unilateral cordon to mitigate vigor in young vine Sangiovese. Our clone of Sangiovese, the “grosso” clone, is also found in the hills of Montalcino where it is called “Brunello.”

Vintage/Harvest: A couple of cold spells during the spring flowering resulted in our lowest yield ever from this vineyards (5 pounds per vine) making our normal crop thinning regime unnecessary. We harvested this vineyard in two separate sections in order to achieve more consistent ripeness. Despite a moderate-to-cool July/August, we harvested the hillside section earlier than normal, yet with very mature flavors. The lower portion of the vineyards was picked nearly two weeks after the hillside. Overall, grapes were harvested at 25.5° Brix with dark color and near perfect acid balance. As in 1999, this vintage allowed us to make a full-bodied wine from 100% Sangiovese.

Vinification: We use standard modern fermentation techniques – after destemming and light crushing, the Sangiovese must received a five-day cold soak. We inoculated with BM45 (Brunello) yeast and did aerative pump-overs during the ten-day fermentation in stainless steel tanks. To preserve Sangiovese’s delicate fruity quality we try to handle it as little as possible and age it in not-too-impactful French Oak. We use only 25% new oak and about half of our Sangiovese barrels are 92 gallons (almost double the size of a regular barrel). We bottled this 100% Sangiovese unfinned and unfiltered.

Style: This full-bodied wine possesses textbook Sangiovese character -- cherries jubilee along with what Tuscans call *sotobosco*, meaning underbrush. Don’t let the seductive fruit fool you, this wine should age well for 3 to 4 years.

Harvested: 9/6, 9/18/01
Bottled: 9/7/02
Cases produced: 560
Blend: 100% Sangiovese
Total acidity: .57 gm/100ml
pH: 3.65
Alcohol: 14.5%
\$22.00 bottle