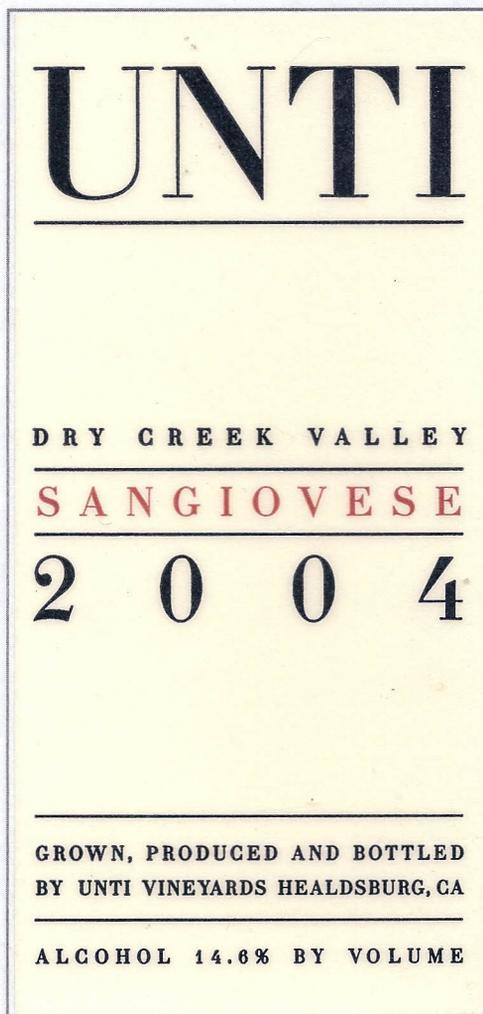


2004 SANGIOVESE



Varietal/Vineyard: Our grapes come from a small section within our steep terraced hillside Sangiovese vineyard planted in 1992. Over the years we have noticed that this east-facing section produces the most concentrated wine. It is Sangiovese Grosso, which is the clone used for making Brunello di Montalcino—arguably the world’s most powerful and complex examples of this native Tuscan varietal. We routinely drop crop in this vineyard to help facilitate structure and complexity.

Vintage/Harvest: The 2004 vintage was a tricky one for us. An early bud-break, combined with no-fog mornings from mid-August to mid-September caused severe dehydration of the grapes. Despite these conditions, we patiently waited until the flavors were at maximum flavor ripeness which is essential to making full-bodied varietal Sangiovese wine. Harvest began on September 10th. The ripe nature of the fruit resulted in a wine with lower than normal acidity.

Vinification: We use standard modern fermentation techniques—after destemming and light crushing, the Sangiovese receives a five-day cold soak. The tank is then heated to allow fermentation to begin spontaneously with indigenous yeast. We punch down or pump over the must twice daily during fermentation. To preserve Sangiovese’s delicate fruity quality, we try to handle it as little as possible. It was racked only once during its life in French Oak barrels; 35% new.

Style: If you have to compare this wine to anything, it would be a modern-style (fruit forward) Brunello di Montalcino. Its deep color, complex cherry/chocolate and earth aromas are followed by a big full-bodied wine. The wine shows a lush, round quality reflecting the ripe vintage. Try to keep from drinking it too soon. It should be fun watching this wine age gracefully over the next 3 to 5 years.

Mick

Harvested: 9/10/04 though 9/13/04
Total acidity: 0.57 gm/100ml
pH: 3.68
Aging: 11 months in French Oak, 35% new

Blend: 100% Sangiovese
Alcohol: 14.6%
Bottled: 8/31/05
Cases Produced: 549