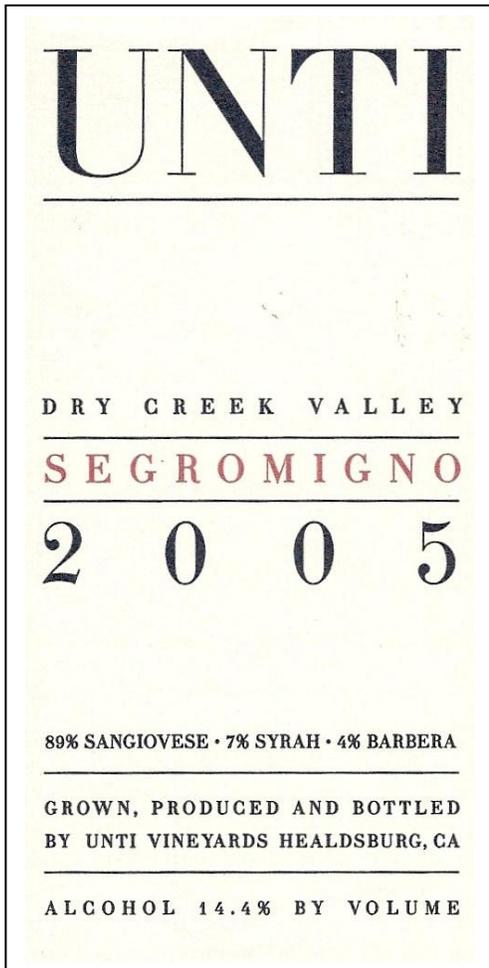


2005 SEGROMIGNO



Segromigno is the name of a village located near Lucca, one of Tuscany's more beautiful Etruscan cities. It is where my dad's father was born, and where his cousins currently live. We call our Italian varietal red table wine *Segromigno* not only for sentimental reasons—it is also appropriate for the style of wine: a fruit forward Sangiovese based red, similar to those found in the Lucca province.

Segromigno is a blend of **89% Sangiovese, 7% Syrah and 4% Barbera**. In 2005, we used all of the grapes from our 4-acre Sangiovese Grosso vineyard planted in 1992, including our best fruit from the west hillside. The Syrah and Barbera come from our creekside vineyard, planted in 1998.

The 2005 vintage gave us a Sangiovese with bright fruit flavors, moderate structure and solid acidity. We blended our hillside Sangiovese lot, which normally comprises our 100% Sangiovese bottling, into this '05 Segromigno which makes this a more serious wine. This lot is primarily aged in new French oak, which adds complexity and some tannin. The Syrah adds color and body, while the Barbera provides some additional fruitiness and acidity.

By including our best lot of Sangiovese, we have made a Segromigno that is more complex and sophisticated than our previous renditions, which really becomes apparent when you taste this wine a day after it is opened. As such, this wine should age nicely over the next 2 to 3 years...but don't hold on to it for much longer.

Mick

Harvested: 9/27/05 to 10/16/05

Total acidity: 0.58g/100ml

pH: 3.65

Aging: 11 months in French Oak, 25% new

Blend: 89% Sangiovese, 7% Syrah & 4% Barbera

Alcohol: 14.4%

Bottled: 8/28/06

Cases produced: 1,325
