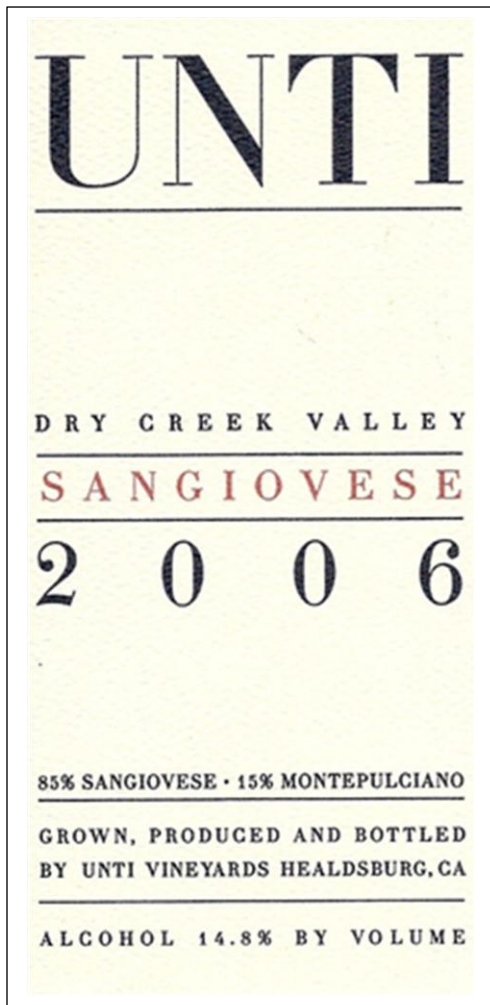


# 2006 SANGIOVESE



**VARIETAL/VINEYARD:** Our grapes come from a small section within our steep terraced hillside Sangiovese vineyard planted in 1992. This section of the vineyard is east-facing, meaning it receives primarily morning sunlight and, as such, produces our most concentrated lot of Sangiovese 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.

**VINTAGE/HARVEST:** 2006 was a cool growing season. Harvest began on September 25<sup>th</sup>, two weeks later than normal. We routinely drop crop in this vineyard to help facilitate structure and complexity. The grapes in this vintage seem to provide darker fruit flavors with big tannins and normal acidity. 2006 was the first harvest of our Montepulciano from newly grafted vines. This black variety from Italy’s Abruzzo and Le Marche is traditionally blended with Sangiovese providing depth, richness, and color.

**VINIFICATION:** Our Sangiovese is de-stemmed, lightly crushed, and kept below 60 degrees for several days prior to allowing 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 while it ages in 35% new French oak barrels for 13 months.

**STYLE:** The 2006 Sangiovese is a dark, full-bodied wine with classic chocolate, cherry, and licorice flavors. It is a wine that will benefit from decanting while in its youth. The Montepulciano really adds a rich texture. 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:** 9/25/06, 10/27/06

**Total acidity:** 0.63g/100ml

**pH:** 3.65

**Aging:** 13 months in French Oak, 35% new

**Blend:** 85% Sangiovese, 15% Montepulciano

**Alcohol:** 14.8%

**Bottled:** 12/5/07

**Cases Produced:** 450

---