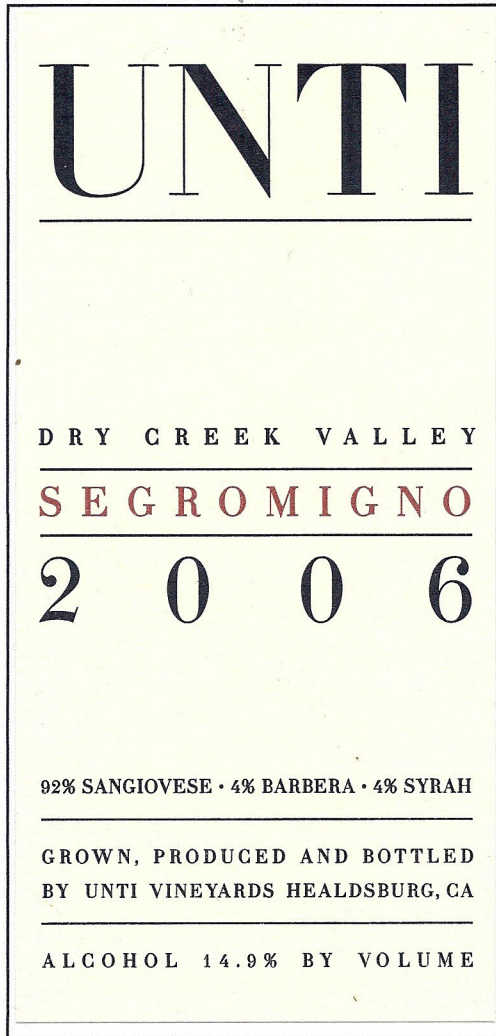


2006 SEGROMIGNO



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 **92% Sangiovese, 4% Syrah and 4% Barbera**. We use the grapes grown on the east hillside and our recently grafted Sangiovese grosso vines. Both of these vineyard sections give us a fruit forward wine that is not as structured as our west hillside vines. Syrah and Barbera come from our creekside vineyard, planted in 1998.

The 2006 vintage featured generally moderate weather all the way through harvest. This gave us a Sangiovese with bright fruit flavors, moderate structure and solid acidity. This lot is primarily aged in French oak, 15% new, which adds complexity and some tannin. The Syrah adds color and body, while the Barbera provides some additional fruitiness and acidity.

Our 2006 Segromigno really features the loveable side of Sangiovese. It is very aromatic, with bright cherry and dried herb flavors. It is a fruit forward, medium bodied red that will pair with a wide variety of foods. While this wine has the potential to age 2 or 3 years, why wait?

Mick

Harvested: 9/25/06 to 10/27/06
Total acidity: 0.56g/100ml
pH: 3.72
Aging: 11 months in French Oak, 15% new

Blend: 92% Sangiovese, 4% Barbera and 4% Syrah
Alcohol: 14.9%
Bottled: 9/10/07
Cases Produced: 570
