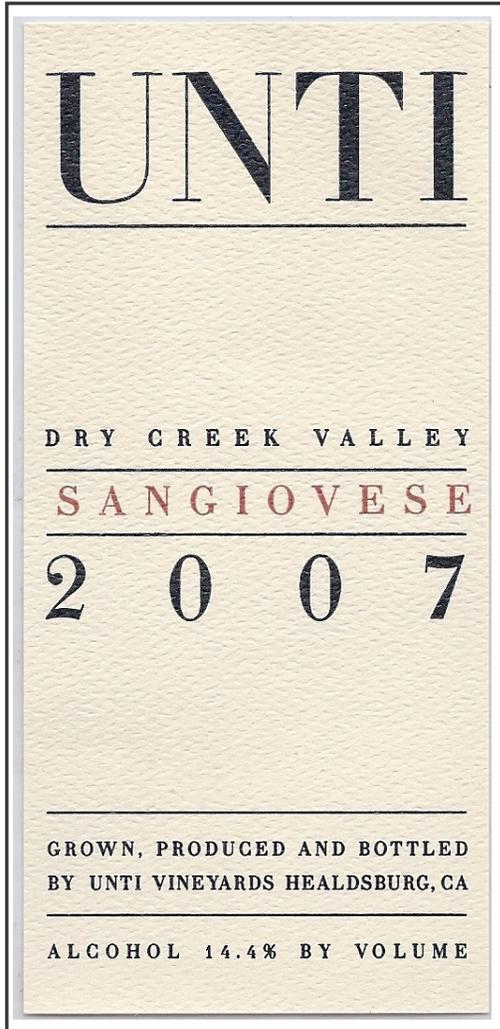


2007 SANGIOVESE



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 example of this native Tuscan variety.

VINTAGE/HARVEST: Similar to 2003 and 1999, 2007 was an excellent vintage for our Sangiovese. The growing season featured a particularly dry late spring. Harvest began September 5th, which is slightly earlier than normal, primarily due to a low yield. Grapes cluster and berries were smaller in this vintage, leading to a wine with dark fruit flavors, big tannins and vibrant acidity.

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: This 2007 Sangiovese is a dark, full-bodied wine with the complexity and structure normally found only in Tuscany. It has classic cherry, chocolate and dried herb aromas and flavors, which is *tre-Italian*. For all of its appealing fruit, this Sangiovese will benefit from at least 2-3 years of age, and should hold for several years beyond. I sure wish we could make Sangiovese like this every year.

Mick

Harvested: 9/5/07,
Total acidity: 0.63g/100ml
pH: 3.65
Aging: 12 months in French Oak, 35% new

Blend: 100% Sangiovese
Alcohol: 14.4%
Bottled: 9/6/08
Cases Produced: 244