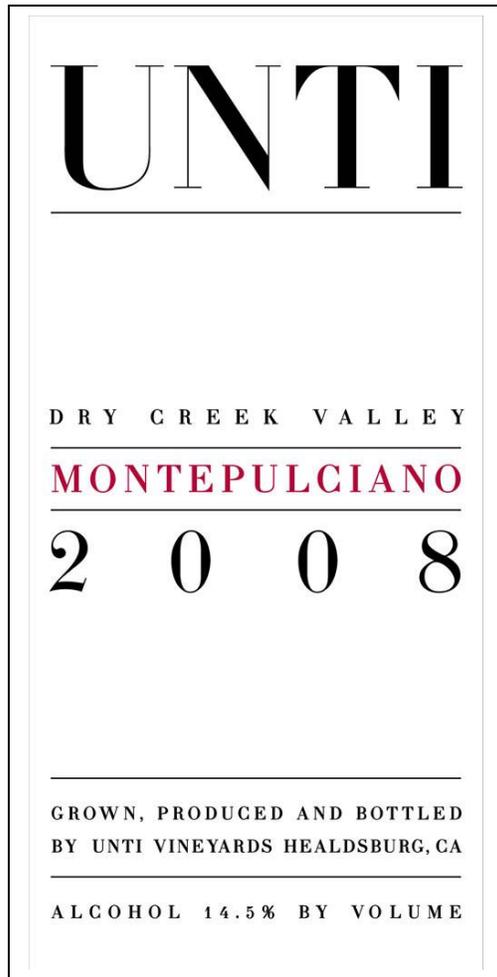


2008 MONTEPULCIANO



VARIETAL/VINEYARD: We began grafting vines over to Montepulciano in 2005. Our Montepulciano comes from three rows, or .27 acres, planted on our creek-side block. We grafted these vines to Montepulciano after George and Linda visited Italy's Le Marche region. This vineyard is planted to 4" X 6" spacing on 101-14 rootstock. Montepulciano, like many of the Italian reds, is quite vigorous, even when it is grown on our sandy, well-drained soil. As such we passed through the vineyard a couple of times to reduce the yield to less than 7 pounds per vine.

VINTAGE/HARVEST: 2008 was our third vintage growing Montepulciano, so we are still learning about the vine's growing patterns. Montepulciano seems to be a late ripening grape here in Dry Creek. We harvested the fruit on 10/8 and 10/13. When grown in it's native region of Abruzzo, Montepulciano can be full bodied, fruity and tannic. We found the same to be true here. Like many Italian varieties Montepulciano can be a vigorous vine, and as such we routinely drop about 30% of the crop.

VINIFICATION: Our Montepulciano was fermented in two small open top tanks. It was destemmed, lightly crushed and kept below 60 degrees for several days prior to allowing fermentation to begin spontaneously with indigenous yeast. We routinely stir lees during the initial stage of barrel aging for complexity and texture. We aged this wine in French oak barrels, 30% new, for 17 months. It was bottled unfined and unfiltered.

STYLE: There is not much to dislike about Montepulciano. When made from low-yielding vines it is black, intensely fruity, rich and full-bodied. It has a grapey character early, which develops into chocolate and cassis as it ages. The 2008 is a bit more fruit forward and lush than the previous two vintages. This full-bodied Montepulciano is already drinking well and should continue to do so for about 3 to 5 years. Bring on the pasta and meat sauce. This is sexy stuff!

Mick

Harvested: 10/15, 10/25/08
Total acidity: 0.63g/100ml
pH: 3.75
Aging: 14 months in French Oak, 30% new

Blend: 100% Montepulciano
Alcohol: 14.5%
Bottled: 1/12/10
Cases Produced: 145