

2008 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. While Segromigno is in Tuscany, this wine is a blend resembling Rosso Piceno. Rosso Piceno is a wine from Le Marche and can be any blend of Sangiovese and Montepulciano.

Our 2008 Segromigno is a blend of **92% Sangiovese and 8% Montepulciano**. 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. The Montepulciano comes from our creekside vineyard planted in 1998.

We encountered a bit of frost damage with a portion of our Sangiovese in 2008. Frost reduces yield but can also cause uneven ripening. We compensated by crop thinning and picking our Sangiovese vineyard in small sections, allowing the fruit to ripen more evenly. The Sangiovese in this wine is quite fruity and juicy. Montepulciano adds color, body and an interesting chocolate component.

Our 2008 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: 9/6, 9/7/08-SG 10/15/08-MP
Total acidity: 0.58g/100ml
pH: 3.72
Aging: 11 months in French Oak (15% new)

Blend: 92% Sangiovese, 8% Montepulciano
Alcohol: 14.7%
Bottled: 9/6/09
Cases Produced: 640
