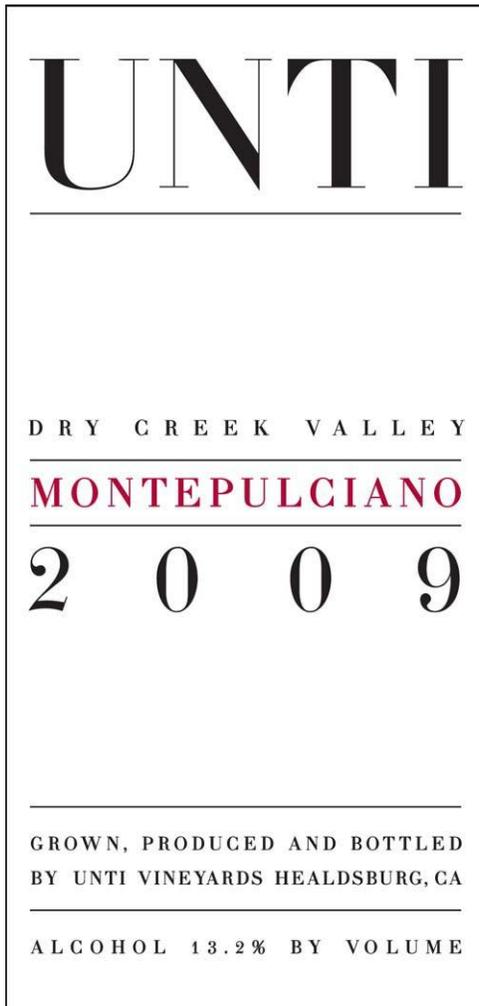


2010 MONTEPULCIANO



VARIETAL/VINEYARD: We began grafting vines over to Montepulciano in 2005 after George and Linda visited Italy's Le Marche Region. Our Montepulciano comes from three rows, or .27 acres, planted on our creek-side block. 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. Subsequently, we passed through the vineyard several times during the growing season to reduce the yield to less than 7 pounds per vine.

VINTAGE/HARVEST: 2010 was one of the coolest growing seasons we have seen here in Dry Creek Valley. Montepulciano is usually our latest ripening variety, which explains for us harvesting in late October at relatively moderate sugars. The long growing season really gave us a wine that has structure and complexity. When grown in its native region of Abruzzo, Montepulciano can be full bodied, fruity and tannic. We find the same to be true here. Like many Italian varieties Montepulciano can be a vigorous vine; to achieve a higher level of grape growing we routinely drop about 30% of the crop.

VINIFICATION: Our Montepulciano was fermented in two small open top tanks. It was de-stemmed, lightly crushed, and kept below 60 degrees for several days prior to fermentation beginning 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 15 months. It was bottled unfiltered and unfiltered.

STYLE: The 2010 Montepulciano is a great example of why we love Italian red grape varieties grown in Dry Creek. The wine is dark and fruity with moderate tannin and bright acidity. Montepulciano tends to show a grapey character early, which develops into chocolate and cassis as it ages. This medium-bodied Montepulciano is already drinking well and should continue to do so for about 2 to 3 years. Bring on the pasta, meat sauce and the Adriatic Sea!

Harvested: 10/18-10/22

Total acidity: 0.55g/100ml

pH: 3.75

Aging: 15 months in French Oak, 30% new

Blend: 100% Montepulciano

Alcohol: 13.5%

Bottled: 3/1/12

Cases Produced: 350