

2010 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. We are also planting Cilegiolo and Mamalo, two grape varieties indigenous to Tuscany, to use in future blends.

VARIETAL / VINEYARD: Our 2010 Segromigno is a blend of **75% Sangiovese and 25% Montepulciano**. We use the grapes grown on the east hillside of the property 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. It is softer and more fruit forward in 2010 than in previous years.

VINTAGE / HARVEST: 2010 was our kind of vintage as it was one of the coolest growing seasons we have seen. This resulted in harvesting Sangiovese a little later than normal. Our regimen of crop thinning and picking in small sections, allowed us to harvest fully ripe fruit. Vintages like 2010 also generally create physiological ripeness in grapes at lower sugars as opposed to when we see extremely warm summers. The Sangiovese in this wine is quite fruity and juicy. Montepulciano adds color, body and an interesting chocolate component.

STYLE / DESCRIPTION: Our 2010 Segromigno really features the lovable side of Sangiovese. It is very aromatic, with bright cherry, chocolate and dried herb flavors. It is a fruit forward, medium bodied red that will pair with a wide variety of foods. The 2010 Segromigno has bright acidity that will have you thinking you are drinking a wine from Italy, which as you can imagine, is what we love about it. It has the potential to age 3 to 4 years. But after 2013, I don't see any reason to wait...

Harvested: 9/28-10/13SG 10/22/10-MP
Total acidity: 0.58g/100ml
pH: 3.60
Aging: 13 months in 620 gallon French foudre

Blend: 75% Sangiovese, 25% Montepulciano
Alcohol: 13.8%
Bottled: 12/2/11
Cases Produced: 630