

2011 SANGIOVESE



VARIETAL/VINEYARD: Our grapes come from a small section within our steep terraced hillside of 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—the world’s most powerful and complex example of this native Tuscan grape variety. This is the first year we’ve included fruit from a portion of our new Sangiovese block, planted on a low vigor rootstock called 420-A.

VINTAGE/HARVEST: 2011 was an extremely cool growing season with some mid-harvest rain. We harvested our Sangiovese from September 25th through October 2nd, which is a couple of weeks later than normal. We usually thin this vineyard to one cluster per shoot in order to make a wine with dark fruit flavors, big tannins, and vibrant acidity. The cool vintage shows the more restrained and savory side of Sangiovese, which is reminiscent of Brunello di Montalcino.

VINIFICATION: Our Sangiovese is de-stemmed, with most of the berries intact in tank and kept below 60 degrees for several days, prior to spontaneous fermentation from 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. We feel this Sangiovese has the depth and concentration to handle being aged in 30% new French oak barrels for 13 months. We blended a small amount of Montepulciano to add some structure.

STYLE: 2011 was our second consecutive cool growing season. Our Sangiovese in such cool vintages seems to take on aromas and flavors that emphasize the savory side of the grape along side the classic cherry fruit we’ve come to expect from the variety. This 2011 Sangiovese is an elegant, complex and Brunello-style wine. It should age well over the next 2 to 5 years.

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Harvested: 9/25-9/30/11
Total acidity: 0.60g/100ml
pH: 3.55
Aging: 12 months in French Oak, 30% new

Blend: 95% Sangiovese, 5% Montepulciano
Alcohol: 13.9%
Bottled: 12/11/12
Cases Produced: 435