

2007 Sangiovese Sonoma County



A Redhead in an Alfa Romeo with curves to match the road

80% Sangiovese, Alpicella Vineyard; **9% Cabernet Franc**, Rancho Salina Vineyard
6% Cabernet Sauvignon, Los Chamizal Vineyard; **5% Dolcetto**, Windsor Oaks Vineyard

Vineyard: The Sangiovese is from Dan Sanchez's Alpicella Vineyard on the top of Hood Mountain 2,000 feet above the Sonoma Valley floor. This steep and expertly tended vineyard produces deeply structured Sangiovese with intense strawberry flavors. The Cabernet Franc provides lift on the palate. The Cabernet adds a longer finish and the Dolcetto adds bottom palate depth and more flowers to the nose.

Vintage: 2007 was an exceptional vintage, similar to 2003 and 2005. The weather was cooperative with an early warm spring and mild summer. The fall was warm which added a bit of extraction to the fruit flavors.

Winemaking: Our winemaking is cutting edge, clean and very green. We are one of the few Certified Organic wine producers in Sonoma County. We hand pick and hand-sort the clusters, de-stem the berries without crushing, mechanically shake out the small shot berries and then hand-sort again to remove anything that isn't perfect. Good fermentation management helps produce wine that is stable and clean, with very low histamines, which may cause red wine headaches. Little sulfite was necessary so when the wine is consumed the sulfite level is well below human threshold - no headaches and no allergic reactions. Each lot was kept separate, with individual protocols and barrel programs. The fermentation was started on native yeast with a pure strain added later. The yeast were fed regularly to keep them happy.

Élevage: We age our blended red wines longer in the barrel than any other California winery. After two years in the barrel the blend was constructed and returned to the barrels for an additional 18 months, 42 months in all. Wine ages better in a barrel than it does in a bottle. Overall we used about 35% new oak, 55% from France, 20% from Hungary and 25% from Pennsylvania forests. While aging, the wine is tasted and tested regularly and the barrels topped every three weeks. We bottle the wine when we taste that it is ready, not before.

Tasting: The nose is a strawberry patch with a touch of allspice. The first taste sensation is toward the center of the palate then rolls forward in a cresting wave. This is followed by richness as the Cabernet pulls the Sangiovese back. Long, mellow tannins lead to a lingering finish. The wine is light and delicate. This Sangiovese pairs well with a wide variety of foods complimenting low acid food like ham or chicken and contrasting with higher acid foods like tomato sauced pasta. We serve it chilled in the summer, similar to a white wine. It's pleasing and versatile in any setting.

Chemistry: Sangiovese picked October 18, 2007. Inoculated with Brunello yeast after native start. Pressed after 12 days at .8 bars. Racked twice. Unfined, cross-flow filtered before bottling. Velcorin free. At bottling pH 3.68, Acid 6.1 g/L, Alcohol 14.9% by volume, Residual sugar: 0.02%, Free SO₂ at bottling 18 ppm, Free SO₂ at release less than 10 ppm. Bottled April 2011. Produced: 230 cases.

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