



**2005 Sangiovese  
Technical Information**

<b>Harvest Date:</b>	October 2 – 14, 2005
<b>Varietal Composition:</b>	98 percent Sangiovese 2 percent Zinfandel
<b>Appellation:</b>	Napa Valley
<b>Vineyards (all Estate):</b>	94 percent Soda Creek Vineyard 6 percent Mt. George Vineyard
<b>Bottling Date:</b>	April 2007
<b>Release Date:</b>	June 2007

**Vintage Notes:** The year began with wet weather, followed by a dry period in March, then continued rainfall well into spring with later than usual bloom and set on the vine. The valley experienced unseasonable precipitation into early June. The cool weather continued, with a pleasant summer with few heat spikes. As September approached, growers had concern that the larger than normal crop on the vine would not fully ripen as fog prevailed well into when warm temperatures of Indian Summer typically prevail to harvest. Eventually, though later than normal, the warm days arrived, building much-needed sugars, especially in the red varieties.

**Winemaking Notes:** To achieve true flavor maturity and to balance its naturally high acidity, Sangiovese is picked “riper” than Cabernet. This year, average harvest sugar was 27.2° Brix. Fermentation occurred in shallow, open tanks which were drained and pressed after a 17-day maceration. This wine averaged 10 months in 100 percent French oak barrels, 25% new.

**Analysis:** Alcohol, 14.3 percent; titratable acidity, 6.05 g per L; pH, 3.53.

**Tasting Notes:** Typical of our Sangiovese, the 2005 vintage is full of bright berry fruit, crushed raspberry in the aroma and wild berry flavors on the palate. The lively acidity in Sangiovese is true to type and drives the flavors associated with the variety, allowing the finish to linger with flavors of cherry fruit.

**Suggested Retail Price:** \$25.00