



TASTING NOTES

Brick red in color. Multi-layered berry aromas with rose petal and leather in the background. Delicate and balanced, with ripe strawberry pie, earthy mineral and a hint of toasty oak. Full-bodied, with a relaxed mouthfeel, good fruit, well-integrated tannins and a long, soft, balanced finish. Hard to resist now the wine will age well for 3-5 years.

ALTO VINEYARDS SOURCES

This vintage of the classic Italian varietal Sangiovese comes from Pedroncelli's Estate vineyard and George Browkow's vineyard located two hillsides west from our own. These vineyards thrive along Canyon Road up on the northeastern hillsides of Dry Creek Valley. They are tucked away on four separate hillsides north and west of the winery. The fruit is blended together at the time of harvest.

WINEMAKING

With experience and a distinctive style in mind, John Pedroncelli knows where to best plant this unique varietal and then harvest the fruit at optimum ripeness. The grapes were crushed into stainless steel fermentors and fermented for 7 days. The cap was pumped over periodically to enhance the color, flavor and intensity in the wine. The Sangiovese was aged in American oak barrels for twelve months and developed additional smoothness and complexity through this process. One thing we do differently with the Sangiovese is to age it in seasoned barrels to allow the delicate and subtle fruit flavors to shine through.

TECHNICAL NOTES:

Appellation:	Dry Creek Valley, Sonoma County
Composition:	85% Sangiovese; balance of equal parts Cabernet Franc, Syrah and Merlot
Barrel Aging:	12 months in American oak barrels
Alcohol:	13.7%
pH:	3.51
Total acidity:	0.651g/100ml
Bottled:	August 2003
Production:	1,600 cases