



## TASTING NOTES

Deep red in color. Berry, clove, and black pepper aromas highlight our Sangiovese. This wine is full-flavored and balanced, with strawberry jam and warm spices on the palate. Medium-bodied, our Sangiovese has solid flavor, good fruit, well-integrated tannins and a long, balanced finish. We feel it will age well for the next 3-5 years.

## ESTATE VINEYARDS

This vintage of the classic Italian varietal Sangiovese comes from Pedroncelli's steep hillside vineyards. They thrive along Canyon Road in the northeastern area of Dry Creek Valley. These estate vineyards are tucked away on three separate hills north and west of the winery. The fruit is hand-picked and 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 seasoned (rather than new) American oak barrels for twelve months and developed additional smoothness and complexity through this process. We age our Sangiovese in seasoned barrels to allow the fruit aromas and flavors to shine through. For depth of color and flavor, we blended in a portion of Petite Sirah.

## TECHNICAL NOTES

Appellation:	Dry Creek Valley
Composition:	92% Sangiovese, 8% Petite Sirah
Aging:	12 months in American Oak
Alcohol:	14.8%
pH:	3.35
Total Acidity:	.68g/100ml
Bottled:	June 2006
Production:	1,040 cases