



TASTING NOTES

Deep purple-red in color. Ripe berry, black plum, and warm clove aromas highlight our Sangiovese. This wine is full-flavored and balanced, with cherry, berry, and black pepper spice on the palate. Medium-bodied, our Sangiovese is framed by good fruit, well-integrated tannins and a long, full-flavored finish.

VINEYARD SOURCES

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 handpicked and blended together at the time of harvest

WINEMAKING

Harvest of our Sangiovese took place the first week of October. The grapes were crushed into stainless steel fermentors and fermented for 10 days. The cap was pumped over periodically to enhance the color, flavor and intensity in the wine. The wine was aged in seasoned American oak barrels for twenty-one 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.

TECHNICAL NOTES

Appellation: Dry Creek Valley
Aging: 21 months in American oak
Alcohol: 14.8%
pH: 3.40
Total Acidity: .62g/100ml
Bottled: November 2007
Production: Limited