
2006 Sangiovese

Our grandfather first worked with Sangiovese in the late 1800's during his tenure as winemaker at Italian Swiss Colony. In 1910, he planted a Chianti field blend surrounding the railroad station in what was then Chianti, California. Those Sangiovese plantings on our Home Ranch are the oldest in America. They are also the rich source of four unique clones for our subsequent plantings of the varietal.

Although Sangiovese typically grows vigorously, the low yielding, shallow soils of our Home Ranch, combined with our small-berried clones, produce wines of intense varietal character.



Vineyard Locations	Estate vineyards: Home Ranch and Rattlesnake Hill in Alexander Valley.
Vintage	2006 was our latest vintage since 1981. A late bud break followed by virtually daily rain in April set the vines behind normal. Fortunately, the tightest bloom window in a decade set a more uniform crop. A summer heat wave was moderated by a mild August and September enabling the grapes to develop optimum flavors and soft ripe tannins.
Vineyard Regime	Aggressive hand canopy management was maintained; both a green harvest and veraison thinning were performed to ensure even ripening and to keep crop loads low.
Hand-Harvested	September 25-October 16, 2006
Average Brix at Harvest	25.4°
Fermentation Regime	100% punch-down in small 700-gallon lots; total maceration (juice on skins) time varied between 10 to 24 days per lot.
Barrel Regime	Eighteen months aging in French oak barrels; 20% new
Food Affinities	Red or mushroom-based sauces, pasta, roast lamb, hard cheeses
<i>Alcohol – 15.2% Release Date – January 2009</i>	

Winemaker Notes:

- 🍷 Bouquet of dried violets
- 🍷 Persistent dark fruit – flavors of blackberries and blueberries
- 🍷 Savory mid-palate richness
- 🍷 Longer hang-time produced ripe, integrated tannins
- 🍷 Spicy anise and clove oak tones contribute synergy and completeness
- 🍷 Sangiovese's sublime nature and proportional acid/tannin balance make it a quintessential food wine.

-- Ted Seghesio