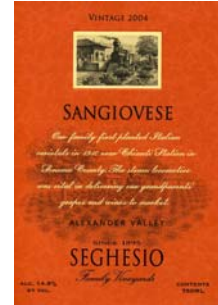

2004 Sangiovese

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	The previous year's cold wet spring gave rise to a small crop in 2004. The growing season began with a warm spring that forced very early bud break. Spring gave way to a mild dry summer and lengthy growing season that allowed the fruit to fully mature to optimum ripeness with sweet supple tannins. The 2004 harvest marked our earliest since 1988.
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 2-10, 2004
Average Brix at Harvest	25.6°
Fermentation Regime	100% hand punch-down in small 6-ton open fermenters
Consulting Enologist	Alberto Antonini
Barrel Regime	Eighteen months aging in French oak barrels; 30% new
Food Affinities	Red or mushroom-based sauces, pasta, roast lamb, hard cheeses
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<i>Alcohol – 14.8% Release Date – December 2006</i>	
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Winemaker Notes:

- Aromatic complexity heightened by innate scents of violet and anise
- A ripe cherry and dark berry fruited nucleus with sweet berry notes carrying into the finish.

Salute!
Ted Seghesio