



2012 VENOM

Growing and producing world-class Sangiovese is not for the faint of heart. Rattlesnakes, thistle and America's most unique clone of Sangiovese are all that thrive atop Rattlesnake Hill on our Home Ranch. The 40% slope, shallow topsoil and virtually impenetrable volcanic shale are the perfect antidote for taming this vigorous varietal into producing intensely flavored grapes. The clone, planted in 1910 by Edoardo Seghesio in America's oldest Sangiovese vineyard, produces small-berried, loosely formed clusters. This wine is 100% Sangiovese from Rattlesnake Hill on our Home Ranch estate in Alexander Valley.



VINEYARDS

Rattlesnake Hill overlooks the Home Ranch and the greater Alexander Valley. As the name suggests, this vineyard is on a rather rugged hill, giving this parcel great drainage. With only 8-16 inches of topsoil and clay soils with varying underlying layers of basalt, sandstone, and serpentine rock, vines have a difficult time surviving.

VINTAGE

2012 brought a long and moderate growing season without any major weather incidents on the heels of two very cool vintages.

VINEYARD REGIMEN

Aggressive hand canopy management optimizes sunlight to the canopy. A green harvest in June eliminates stacked clusters and ensures even coloring. Veraison thinning at 75% and 95% is performed to guard against Sangiovese's tendency to ripen unevenly and to ensure fuller flavor and concentration. The extreme hillside site along with aggressive thinning keeps yields at 1 to 1.5 tons per acre.

FERMENTATION REGIMEN

Sorted by hand before and after de-stemming to remove green material. 100% small, open-top fermentors with punch-down maceration by hand. Maceration lasted about 10 days. Finished alcoholic fermentation and completed malolactic conversion in barrel.

FOOD AFFINITIES

Red or mushroom-based sauces, grilled fish and meats

TASTING NOTES

A venerable clone with classic Tuscan qualities and perfect balance

Aromas of black cherry and graham crust, with hints of violet and rose petals

Round entry on the palate, with silky texture and notes of spice and dried herbs

Minerally quartz and earthy undertones that define Rattlesnake Hill

HAND-HARVESTED

Sept. 27-29, 2012

AVERAGE BRIX AT HARVEST

25.6°

BARREL REGIME

Aged 15 months in 100% French oak barrels, 15% new

CASE PRODUCTION

703 cases

VARIETAL COMPOSITION

100% Sangiovese

ALCOHOL

14.8%

RELEASE DATE

October 2015

PRICE

\$54

