



## 2014 SANGIOVESE

*Eduardo Seghesio* first worked with Sangiovese in the late 1800s 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 and provided the rich source of two unique clones for our subsequent plantings of the varietal.



### FOOD AFFINITIES

Bucatini Puttanesca, Chicken Saltimbocca, aged hard cheeses, earthy mushrooms

### TASTING NOTES

Concentrated dark cherry and red plum with hints of anise

Cool entry with nice acidity leads to lush mid-palate

Lingering finish intermingles fruit and Sangiovese's dusty tannins

Nice typicity captures the essence of Sangiovese

### VINEYARDS

This wine is 100% Sangiovese from our Estate Home Ranch and Rattlesnake Hill in Alexander Valley. Long, warm days aided by the absence of marine influence marks this site. The soils are composed of clay and clay loam with underlying layers of basalt, sandstone and volcanic rock. Vines are challenged by the low nutrient level of the clay and the shallow topsoil, which both force them to produce more concentrated fruit.

### VINTAGE

2014 was one of the warmest growing seasons on record in Northern California. Rain in late-March paved the way for available water through budbreak and bloom, but sustained warm weather coupled with depleted water reserves culminated with a slightly early, furiously paced compact harvest that was completed before the end of September.

### VINEYARD REGIMEN

Our crews walk this venerable vineyard with willow switches, tipping the canes to drive lateral growth into the vine's crown to provide shade when the canes droop late in the season. A green harvest and a post-suckering veraison thin are performed. Just prior to harvest, a touch-up pass ensures a harvest of evenly ripened fruit.

### FERMENTATION REGIMEN

The grapes were sorted as whole clusters and gently de-stemmed on our sorting table. Whole berries were then sorted by hand to remove green material and fragments of stem. The grapes were then gently crushed and fermented in small (6 ton) open-top, stainless steel tanks and punched down by hand. Maceration time varied from 8 to 12 days.

### HAND-HARVESTED

Sept. 7-13, 2014

### AVERAGE BRIX AT HARVEST

25.2°

### BARREL REGIMEN

Barrel aged for 16 months in 100% French oak (20% new)

### CASE PRODUCTION

1847 cases

### VARIETAL COMPOSITION

100% Sangiovese

### ALCOHOL

14.8%

### RELEASE DATE

March 2017

### PRICE

\$30

