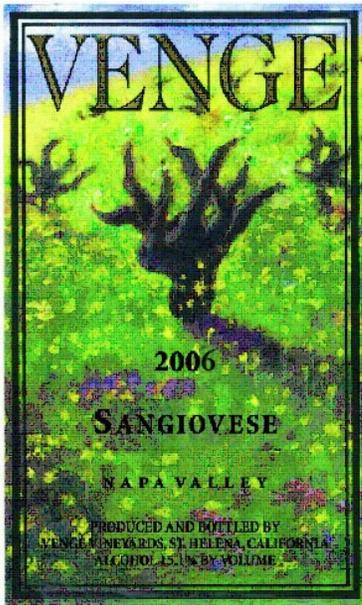




2006 PENNY LANE VINEYARD SAINGIOVESE, OAKVILLE, NAPA VALLEY

A beautiful, deep crimson color preludes this wine's beautiful strawberry jam, pomegranate and rhubarb aromas. The once used barrels give it just a splash of oak without steering it away from its core of fruit. Although there is muscle in this wine it shows great reserve. It is savory and fruit forward and supported by firm acidity with structure that will help it age and continue to improve for 5 to 7 years.

–Kirk Venge, Winemaker



THE VINEYARD: The Penny Lane Vineyard is located in Oakville at the heart of the Napa Valley. This is a unique vineyard site in that it is entirely surrounded by Cabernet Sauvignon. This ½ acre piece of land shows that even fine Sangiovese can be grown on “Cab land.” They have to struggle to earn their keep as well. These sturdy and well-adapted vines are not allowed even a drop of water all summer long.

TECHNICAL ASPECTS:

Harvest took place late on October 20th, 2005. Tonnage was surprisingly good during this vintage and we were thrilled with the quality. Approximately 5% “old vine” Charbonno from the Frediani Vineyard in Calistoga is in the blend. Average Brix at harvest was 24.5 degrees.

VINIFICATION AND AGEING: A rare technique critical in the making of this wine is repasso. Repasso is an Italian term describing the use of the skins of one varietal during fermentation to lend its qualities to the juice of another. (Essentially it means trading out the skins of a lower bodied varietal, like Sangiovese, with that of a more power driven varietal like Charbonno in this scenario.) Italian Amarones are made in this fashion. Although very inexact in its science, it is a wonderfully artistic method and tool that gives our Sangiovese proper weight and density. The old vine Charbonno grape skins lend incredible amounts of flavor and dark purple color to the varietal that it possibly would not have had otherwise. Via repasso, we are able to give this wine the opportunity to marry from day one, resulting in a wine with much fuller body and ripe character. The wine was aged for 15 months in one-year-old used Francois Fereres tight grain French Burgundy barrels. Indigenous malolactic fermentation was employed.

BOTTLING DATA 95% Sangiovese, 5% Charbonno Napa Valley;
16 year Sangiovese is sourced from Oakville and the 35-year “old vine” Charbonno grapes from Calistoga.

Chemistry: 0.70 g./100mL T.A., 3.58 pH, 14.5% Alcohol.

Bottled on April 21st, 2007. Unfiltered and Unfined, 470 Cases Produced.