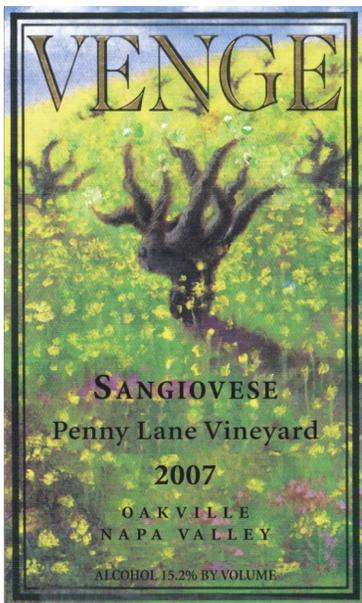




## 2007 PENNY LANE VINEYARD SAINGIOVESE, OAKVILLE, NAPA VALLEY

This stylish Sangiovese showcases a jammy, ripe red fruit style so endeared to this noble varietal. The nose opens with bing cherries, camphor and a dash of garden herbs. The palate has a depth and fullness to it that pushes ripeness in the direction of plum, black fruit with even a hint of cherry cough drop and barrel vanillin. This wine finds its support from fine acidity and well balanced tannins reminiscent of the prestigious Oakville Appellation terroir. Aged correctly, this wine will improve for 5 to 8 years or more.

Kirk Venge, Proprietor & Winemaker



### THE VINEYARD

The Penny Lane Vineyard is located in Oakville at the heart of the Napa Valley. This is a unique vineyard site at just 3/4 acre of Sangiovese and entirely surrounded by Cabernet Sauvignon. The 19 year old vines show that even fine Sangiovese can be grown in the land of Cabernet giants. Oakville has always been Cabernet focused and for any other varietal to survive, it has to be something truly special. Penny Lane Sangiovese has always held up to that standard. One way in which we achieve the full potential and complexity of the small acreage is by “dry-farming,” or demanding the vines grow without supplied water the entire growth season.

### HARVEST NOTES

Harvest took place late on September 23<sup>rd</sup>, 2007. Yields were very low in 2007 and in fact harvest was one month earlier during this stunning vintage. Temperatures were perfect and rain was never a threat. While low yields may anger growers, winemakers could not be happier. Approximately 5% “old vine” Charbonno from the Frediani Vineyard in Calistoga was co-fermented in the blend. Average Brix at harvest was 26.2 degrees.

### VINIFICATION AND AGEING

A somewhat rare technique critical in the making of this wine is *ripasso*. Ripasso 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 intensity varietal, like Sangiovese, with that of a more power driven varietal like Charbonno in this example.) Italian Amarone wines are made in this fashion. Although very inexact in its science, it is a wonderfully artistic method and tool that when used correctly gives most Sangiovese proper weight and density. The old vine Charbonno skins lend incredible amounts of flavor and dark purple color to the wine that it possibly would not have had otherwise. Via *ripasso*, 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 19 months in one-year-old used Francois Frères tight grain French Oak barrels. Indigenous malolactic fermentation was employed.

### BOTTLING DATA

95% Penny Lane Vineyard, Sangiovese, Oakville, 5% Frediani Vineyard “Old Vine” Charbonno, Calistoga. 0.71 g./100mL T.A., 3.62 pH, 15.2% Alcohol. Bottled on May 4<sup>th</sup>, 2009. Unfiltered and Unfined. 200 Cases Produced.