



2014 PENNY LANE VINEYARD SAINGIOVESE, OAKVILLE, NAPA VALLEY

Collectors unite! This will be our last vintage of Sangiovese from the Penny Lane Vineyard, as it will be replanted to Cabernet Sauvignon. Not to worry Sangiovese fans, we already have a long-term agreement with the Antinori's to produce this delicious grape from their Atlas Peak vineyard, coming out in the Spring of 2017. Nevertheless, we plan on giving the Penny Lane vineyard a big send-off with the 2014 vintage, one we are extremely proud of, as once again the vines at the Oakville site have outdone themselves.

Our Sangiovese shares its home with the renowned Cabernet Sauvignon of the Oakville AVA, and distinguishes itself with the bright, jammy red fruit qualities of this varietal. The nose opens with Bing cherries, camphor and a dash of blue herbs. The palate has a depth and fullness to it that pushes ripeness in the direction of plum, black fruit with a hint of ripe, red cherry and barrel vanillin. This wine finds its support from fine acidity and well-balanced tannins indicative of the prestigious Oakville terroir. Cellared correctly, this wine will continue to improve for 5 to 8 years.

IN THE VINEYARD

This is a unique vineyard site at just 3/4 acre of Sangiovese and entirely surrounded by Cabernet Sauvignon. The 24-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 remain planted, it has to be something truly special. 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 for the entire growth season.

IN THE CELLAR

A somewhat rare technique critical in the making of this wine is ripasso. Ripasso (to pass over) is an Italian term describing the use of the skins of one varietal during fermentation to lend its qualities to the juice of another. 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 Charbono 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 in Francois Frères tight grain French Oak barrels. Indigenous malolactic fermentation was employed.



0.71 g./100mL
T.A.,
3.62 pH,
14.5% Alcohol.

495 Cases Produced