



2004 Penny Lane Vineyard Sangiovese, Oakville, Napa Valley

This Sangiovese starts off right away with a beautiful and deep ruby color. Raspberry preserves, milk chocolate, and cinnamon stick aromas fill the nose. There is a generous red fruit attack to the palate. It pushes its way to plush, ripe black cherry and rhubarb flavors. The mid-palate is very large with support of balanced acidity and silky tannins. This wine will continue to drink well over the next 5 years.

In The Vineyard

The Penny Lane Vineyard is located in Oakville, 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 prove that outstanding Sangiovese can be grown in the land of Cabernet giants. We achieve the full potential and complexity on this small acreage through dry-farming, demanding the vines grow without supplied water through the growth season. Harvest of the various vineyards took place during the third week of September, 2004. The Sangiovese source is from the non-irrigated Penny Lane Vineyard in Oakville. Approximately 8% “old vine” Charbonno from the Fredianni Vineyard in Calistoga is also in the blend. Average Brix at harvest is 26.2 degrees.

In the Cellar

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, trading out the skins of Sangiovese, in our example, with that of Charbonno). Italian Amarone wines are made in this fashion. Although a very inexact science, it is an artistic method and tool that gives Sangiovese proper weight and density. The old vine Charbonno skins lend depth of flavor and dark purple color to the wine. Via ripasso, this wine integrates from day one, resulting in fuller body and ripe character. The wine was aged for 15 months in one year old used French tight grain Pinot Noir barrels. Indigenous malolactic fermentation was employed.

Bottling Data

92% Sangiovese, Oakville, Napa Valley; 8% “Old Vine” Charbonno, Calistoga
0.63 g./100mL T.A., 3.63 pH, 15.1% Alcohol. Bottled on April 3rd, 2006. Unfiltered and Unfined
413 Cases Produced
Suggested Retail—\$35 per bottle