

## 2005 Penny Lane Vineyard Sangiovese, Oakville, Napa Valley

A beautiful, deep crimson color precludes 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.

### 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 took place late on October 20<sup>th</sup>, 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.

### 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 Francois Frères tight grain French Oak barrels. Indigenous malolactic fermentation was employed.

### Bottling Data

95% Sangiovese, Oakville; 5% Charbonno Calistoga

0.70 g./100mL T.A., 3.58 pH, 14.5% Alcohol. Bottled on April 21<sup>st</sup>, 2007. Unfiltered and Unfined

470 Cases Produced

Suggested Retail—\$35 per bottle

