

2006 Penny Lane Vineyard Sangiovese, Oakville, Napa Valley

A beautifully, warm plum red color coaxes your eyes into this intoxicatingly fruit forward wine. Aromas of strawberry jam, black cherry, rhubarb pie and a touch of spice and campfire fill the nose. The palate is a flashy array of ripe cherry, cola, and red candy. We employ once used barrels to offset the tendency of delicate varietals such as Sangiovese to be overwhelmed by oak. The finished wine is savory and fruit forward, supported by firm acidity and structure that will allow it to improve for 5 to 7 years.

Vinification and Ageing

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 17th, 2006. Contrary to the large vintage of 2005, yields were a touch higher in 2006 for this varietal. Approximately 5% “old vine” Charbonno from the Frediani Vineyard in Calistoga was co-fermented in the blend. Average brix at harvest was 24.2 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 19 months in one-year-old used Francois Frères tight grain French Oak barrels. Indigenous malolactic fermentation was employed.

Bottling Data

90% Sangiovese, 5% Charbonno, Napa Valley, 5% Syrah, Napa Valley;
0.66 g./100mL T.A., 3.56 pH, 13.9% Alcohol. Bottled on April 21st, 2008. Unfiltered and Unfined
480 Cases Produced
Suggested Retail—\$35 per bottle

