



2007 Penny Lane Vineyard Sangiovese, 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.

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 September 23rd, 2007. Temperatures were perfect and yields were very low in 2007, with harvest one month earlier during this stunning vintage. 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.

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

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 4th, 2009. Unfiltered and Unfined
200 Cases Produced
Suggested Retail Price—\$35 per bottle