



2007 SANGIOVESE, RAMAZZOTTI HOME RANCH, DRY CREEK VALLEY, SONOMA COUNTY

Vineyards Our Sangiovese vineyard was planted in 1985 on a steep hillside on the Ramazzotti Home Ranch, and was grafted to Sangiovese in 1996. Located above the fog line in the Dry Creek Valley, the vines face west and receive sun all day long. The soil is rocky and well drained, naturally resulting in a light crop of rich, concentrated fruit.

Winemaking 100% Sangiovese, these grapes are carefully hand-selected, crushed and destemmed, then placed into stainless steel tanks where the juice is chilled and inoculated with Syrah yeast to consume more sugar. Our use of this yeast brings out a truer flavor from the Sangiovese grapes.

After fermentation, the wine was pressed and aged in oak barrels for only 10 months to preserve the character of the delightful Sangiovese fruit. For this wine we used 10% new Appalachian and 90% used French and American barrels. 14.5% alcohol, .5% residual sugar, only 350 case produced.

Tasting Notes This wine has a fresh nose and offers sweet cherries up front, giving way to mouthwatering fruit, a subtle spiciness, and vanilla tones on the finish. Its firm acidity and bright flavors make it a perfect match to lighter marinara and pasta primavera.