

1999 Sangiovese Roumiguierre Vineyard Lake County

Triple Gold Medal & Trophy

2001 New World International Wine Competition

Best New World Sangiovese

Best of Class

Best Sangiovese

Rated 89 points, the *Wine Enthusiast* magazine

The Vineyard: The Roumiguierre Vineyard is in Lake County, which borders both Napa and Sonoma Counties to the north. On the shores of Clear Lake, in the shadow of Mt Koncti, a dormant volcano, Lakeport is hotter than Napa during the day, with cooler nights influenced by the lake. It is the ideal geology for Sangiovese grapes, rich volcanic soil and consistent growing season. The Roumiguierres are dedicated to producing the highest-quality grapes and the advancement of local viticulture, working closely with UC Davis, other winemakers and us.

The Vintage: 1999 was a consistantly good growing season following a strong bud-set in '98. (Grapes grow on two-year-old wood, so every vintage really spans two years.) Yield was up from the light harvest of 1998. The grapes were picked fully ripe and in good condition, very similar to the 1997 vintage.

The Wine: Handpicking in the morning into small bins, assured prime condition of the grapes. Destemming without crushing retained 50% whole berries. We used an Italian Brunello yeast to build on the fruit's Tuscan heritage and varietal characteristics. The whole berries kept the fermentation slow and cooler, retaining the fruity character. This wine called for a gentle hand. The best Sangiovese flavors are fleeting and subtle, easily lost if attention is not paid. Moderate fermentation temperatures kept the tannins restrained and soft, in the Deerfield style. The wine was barreled in a combination of French and American oak, 30% of which was new. It did not require fining and was filtered before bottling to remove only those solids that would have fallen out as sediment. This wine is a true expression of the vintage, terroir, Roumiguierre's viticultural techniques and our winemaking art.

Tasting Notes: This is an easy-drinking wine. You don't have to be an experienced, red wine drinker to appreciate this one. It has a wonder nose full of strawberries, cherries and flowers. The taste offers a lot of forward fruit with soft tannins and a gentle finish. It will hold your interest even if you favor the big reds. The oak is there but not dominant. On the sides of the mouth there are additional, almost haunting flavors. The taste keeps growing more complex and interesting as you swish it around. It's a delight by itself and really shines with Mediterranean-style, grilled food.

Harvest & Winemaking Data:

Winemaker:	Robert Rex
Harvested:	By hand, November 5, 1999
Brix after soak:	23.5°
Acid after soak:	.685g/100ml as Tartaric
pH at harvest:	3.51
Yeast:	Brunello
Fermentation:	18 days, pumped-over 3x/day
Max. Fermentation Temp:	85°F
Malo/Lactic Conversion:	100%
Aging:	8 months in 90% French Oak, 10% American Oak, 27% new overall
Fining:	none
SO ₂ at Bottling:	14 ppm
Bottled:	531 cases - August 1, 2000
Released:	March 2001
Awards & Reviews:	Best of Class, Triple Gold Medal, New World International Wine Competition

