

2000 Sangiovese

Roumiguere Vineyard

Clear Lake

11 Gold Medals

Wine of the year

2 Best of Class

Rated 90 points or better three times.

Vintages 1997, 1998, 1999 & 2000

The secret to this award winning Sangiovese is the ripe fruit. Perfectly vine-ripened Sangiovese grapes have a wonderful “fruit cocktail” array of flavors that, when captured in the wine, make it uniquely delicious. We are blessed in California with weather perfect for growing these grapes. With this our fourth vintage with this vineyard, we have come to know it well. Each year’s knowledge and practices add to the last to continually improve an almost perfect wine.

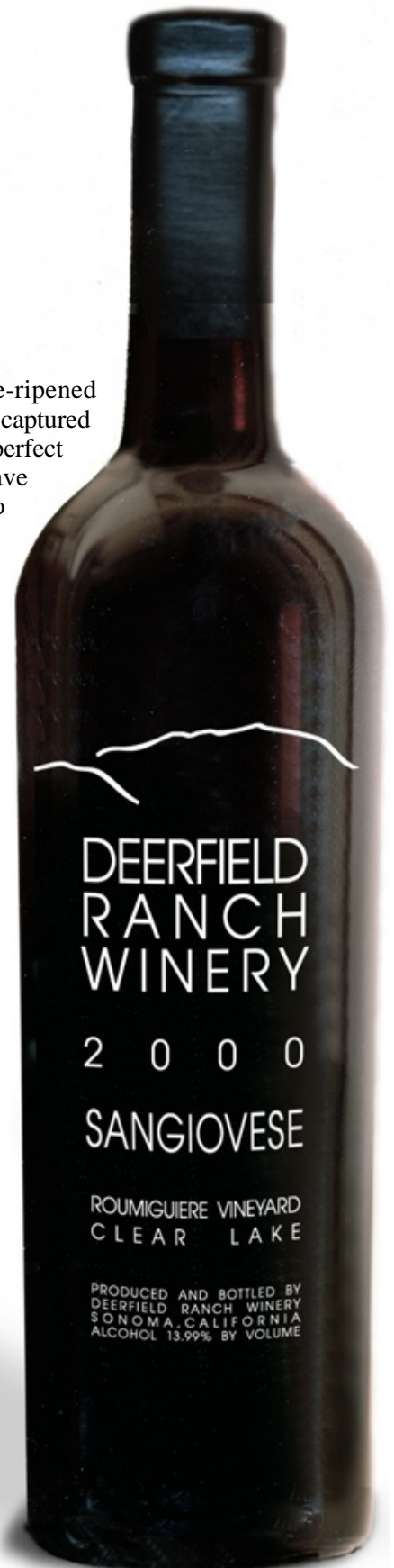
Vineyards are in Lake County, which borders both Napa and Sonoma Counties to the north. This vineyard is on the shores of Clear Lake in the shadow of Mt Konocti, a dormant volcano. It is the ideal geology for Sangiovese grapes, rich volcanic soil and a consistent growing season. The Roumiguere family is dedicated to producing the highest-quality grapes and the advancement of local viticulture.

The Wine: Handpicking in the morning in small bins, assured prime condition of the grapes. Destemming without crushing retained 50% whole berries. The whole berries kept the fermentation slow and cool, retaining the fruity character. Moderate fermentation temperatures kept the tannins restrained. We gave this wine a year of bottle aging before release to allow the nose and flavors to fully develop.

Tasting Notes: You don’t have to be an experienced red wine drinker to appreciate this wine. The nose is full of strawberries, cherries and flowers. The taste offers forward fruit with soft tannins and a gentle finish. The taste keeps growing more complex and interesting as it lingers in the mouth. It’s a delight by itself and really shines with Mediterranean-style food.

Harvest & Winemaking Data:

Winemakers:	Robert Rex & Michael Browne
Harvested:	By hand, November 1, 2000
Brix after soak:	24.0
Acid:	4.87 g/L, adjusted to 6.8g/L
pH at harvest:	3.63
Yeast:	Brunello
Fermentation:	14 days, pumped-over 3x/day
Max. Fermentation Temp:	80 F
Malo/Lactic Conversion:	100% in barrel
Aging:	11 months in 80% French Oak, 20% American Oak, 35% new
Fining:	none
SO2 at Bottling:	20 ppm
Bottled:	333 cases – September 19, 2001
Released:	May 2003
More Information:	www.deerfieldranch.com



2000 Sangiovese

Roumiguere Vineyard

Clear Lake

11 Gold Medals, Wine of the year, 2 Best of Class over four vintages. Rated 90 points or better three times.

The secret to this award winning Sangiovese is the ripe fruit. Perfectly vine-ripened Sangiovese grapes have a wonderful “fruit cocktail” array of flavors that, when captured in the wine, make it uniquely delicious. We are blessed in California with weather perfect for growing these grapes. With this our fourth vintage with this vineyard, we have come to know it well. Each year’s knowledge and practices add to the last to continually improve an almost perfect wine.

The Vineyard: The Roumiguere Vineyards are in Lake County, which borders both Napa and Sonoma Counties to the north. This vineyard is on the shores of Clear Lake in the shadow of Mt Konocti, a dormant volcano. It is the ideal geology for Sangiovese grapes, rich volcanic soil and a consistent growing season. The Roumiguere family is dedicated to producing the highest-quality grapes and the advancement of local viticulture.

The Wine: Handpicking in the morning in small bins, assured prime condition of the grapes. Destemming without crushing retained 50% whole berries. The whole berries kept the fermentation slow and cool, retaining the fruity character. Moderate fermentation temperatures kept the tannins restrained. We gave this wine a year of bottle aging before release to allow the nose and flavors to fully develop.

Tasting Notes: You don’t have to be an experienced red wine drinker to appreciate this wine. The nose is full of strawberries, cherries and flowers. The taste offers forward fruit with soft tannins and a gentle finish. The taste keeps growing more complex and interesting as it lingers in the mouth. It’s a delight by itself and really shines with Mediterranean-style food.

Harvest & Winemaking Data:

Winemakers:	Robert Rex & Michael Browne
Harvested:	By hand, November 1, 2000
Brix after soak:	24.0
Acid:	4.87 g/L, adjusted to 6.8g/L
pH at harvest:	3.63
Yeast:	Brunello
Fermentation:	14 days, pumped-over 3x/day
Max. Fermentation Temp:	80 F
Malo/Lactic Conversion:	100% in barrel
Aging:	11 months in 80% French Oak, 20% American Oak, 35% new
Fining:	none
SO2 at Bottling:	20 ppm
Bottled:	333 cases – September 19, 2001
Released:	May 2003

2000 Sangiovese

Roumiguere Vineyard

Clear Lake

11 Gold Medals, Wine of the year, 2 Best of Class over four vintages. Rated 90 points or better three times.

The secret to this award winning Sangiovese is the ripe fruit. Perfectly vine-ripened Sangiovese grapes have a wonderful “fruit cocktail” array of flavors that, when captured in the wine, make it uniquely delicious. We are blessed in California with weather perfect for growing these grapes. With this our fourth vintage with this vineyard, we have come to know it well. Each year’s knowledge and practices add to the last to continually improve an almost perfect wine.

The Vineyard: The Roumiguere Vineyards are in Lake County, which borders both Napa and Sonoma Counties to the north. This vineyard is on the shores of Clear Lake in the shadow of Mt Konocti, a dormant volcano. It is the ideal geology for Sangiovese grapes, rich volcanic soil and a consistent growing season. The Roumiguere family is dedicated to producing the highest-quality grapes and the advancement of local viticulture.

The Wine: Handpicking in the morning in small bins, assured prime condition of the grapes. Destemming without crushing retained 50% whole berries. The whole berries kept the fermentation slow and cool, retaining the fruity character. Moderate fermentation temperatures kept the tannins restrained. We gave this wine a year of bottle aging before release to allow the nose and flavors to fully develop.

Tasting Notes: You don’t have to be an experienced red wine drinker to appreciate this wine. The nose is full of strawberries, cherries and flowers. The taste offers forward fruit with soft tannins and a gentle finish. The taste keeps growing more complex and interesting as it lingers in the mouth. It’s a delight by itself and really shines with Mediterranean-style food.

Harvest & Winemaking Data:

Winemakers:	Robert Rex & Michael Browne
Harvested:	By hand, November 1, 2000
Brix after soak:	24.0
Acid:	4.87 g/L, adjusted to 6.8g/L
pH at harvest:	3.63
Yeast:	Brunello
Fermentation:	14 days, pumped-over 3x/day
Max. Fermentation Temp:	80 F
Malo/Lactic Conversion:	100% in barrel
Aging:	11 months in 80% French Oak, 20% American Oak, 35% new
Fining:	none
SO2 at Bottling:	20 ppm
Bottled:	333 cases – September 19, 2001
Released:	May 2003

