

# 2003 Sangiovese

94% Sangiovese

36% Roumiguere Vineyard, Clear Lake

33% Windsor Oaks Vineyard, Chalk Hill

25% Alpicella Vineyard, Sonoma County

6% Cabernet Sauvignon, Ladi's Vineyard, Sonoma County

Appellation: North Coast

**W**e've been making Sangiovese for 13 years. Our Sangiovese has won more gold medals than any other wine, 14 to date I believe, it's hard to keep count. This 2003 has just been released so it has no accolades yet. I think this is the best Sangiovese we have ever made. The blend of different Sangiovese vineyards has a lot to do with that. It's also the first time we've added Cabernet Sauvignon to the blend. It adds depth and lengthens the finish. The blend was constructed by taste.

**vineyards has a unique terroir**, giving the wine a layered complexity. Blending is the secret. It's the cooking part of winemaking, the most important part, along with the source of the grapes and the talent of the grower. Most wines come out average because the winemaking is done by rote, without soul. A winemaker needs to be like Thomas Keller or Alice Waters. It's done by feel and instinct, supported by a good palate, a gift from God. Science and technology keeps everything on track but it is a smaller part.

**Our technology is cutting edge and very green.** We are one of the few Certified Organic Wine Producers in the California North Coast. We hand-sort the clusters when they arrive at the winery then put them over a specially designed shaker table to remove bits and pieces and then we hand sort the berries. Clean grapes and good fermentation management produces a wine with very low histamines and therefore no red wine headaches. We recycle all of our production water and reuse it to irrigate the vineyards. We have reduced water consumption from the industry average of 45 gallons of water for each gallon of wine to 5 gallons. We have plans to reduce water use even further this coming harvest by using steam to clean instead of hot water.

**The 2003 Vintage** is a difficult vintage to classify. The weather was erratic with a wet and cold bud break, several heat spikes in the summer and rain in Napa in August. The quality is vineyard specific, with vineyards closer to the coast doing best. Beautiful fall weather allowed flavors to fully develop after a shaky start. The Wine Spectator rated the vintage lower than it deserves. We've found that the long barrel aged wines are well structured, full-bodied.

**The real test is how this wine tastes.** The most common word we hear is delicious. It has luscious forward fruit invoking ripe strawberries and raspberries. It's what I love most about fully vine-ripened Sangiovese. It's got smooth tannins both from the fruit and from barrels especially selected for this blend. It's made in the tradition of the great Brunellos of Italy. The component wines were barrel aged for 2 years before blending. The blend was then aged for an additional 1 1/2 years, 3 1/2 years all together. We bottled the wine in February of 2007 and released it six months later. You don't have to age this wine. It is ready. We've done all the waiting for you. Enjoy our passion.

Picked: between 10/11/03 and 10/27/03

Composite chemistry at bottling: pH 3.78, T.A. 5.9,

Alcohol 14.5% by volume, Residual sugar: 0.08%

Free SO<sub>2</sub> at bottling 18 ppm, Free SO<sub>2</sub> at release 4 ppm

Cases produced: 720 cases

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