

2004 Sangiovese

Sonoma County

Sangiovese 95%, Cabernet 5%

We've been making Sangiovese for 15 years, and it's won more gold medals than any other wine. The Sangiovese is a from two mountain vineyards in Sonoma County. The Windsor Oaks Vineyard in the Caulk Hill and Alpicella Vineyard high on Hood Mountain on the eastern edge of Sonoma Valley. Special fermentation techniques were used to express more fruit and extended barrel aging produced softer tannins and added complexity. The result is a friendly, fruit forward wine with multiple flavors and great balance.

The Windsor Oaks Sangiovese was grown from bud wood brought from an Anitineri Vineyard in Tuscany, grows on a plateau overlooking the Santa Rosa Plain and the Russian River Valley. Thin chalky soil gives the grapes character and concentrated flavor. From the steeply terraced Alpicella Vineyard, planted and tended by Dan Sanchez, produces luscious, intensely flavored fruit from thin mountain soil.

2004 vintage was an excellent vintage, comparable to 2001, 1999, and 1994. The weather was cooperative with an early warm spring and mild summer. Our winemaking is cutting edge and very green. We are one of the few Certified Organic Wine Producers in Sonoma County. We hand pick and hand-sort the clusters, de-stem the berries without crushing, mechanically shake out the small shot berries and then hand sort again to remove anything that isn't perfect. Good fermentation management helps produce wine that is stable and clean, with very low histamines, which at more common levels may cause red wine headaches. Little sulfite was necessary so when the wine is consumed the sulfite level is well below human threshold, so no headaches and no allergic reactions..

The real test is in the taste. The forward fruit evokes ripe strawberries covered in chocolate. The nose is floral with a touch of allspice. The first taste sensation is toward the middle of the palate then rolls forward in a cresting wave. This is followed by a sensation of richness again in the middle as the Cabernet pulls the Sangiovese back, deeper than you'd expect from such a friendly wine. Long, mellow tannins lead to a lingering finish. This Sangiovese pairs well with a wide variety of foods complementing low acid food like ham or chicken and contrasting with higher acid foods like tomato sauced pasta. We serve if chilled in the summer, similar to a white wine. It's pleasing and versatile in any setting.

Picked: September 10th and 15th. Composite chemistry at bottling: pH 3.68, Acid 5.8 g/L, Alcohol 14.6% by volume, Residual sugar: 0.06%, Free SO₂ at bottling 18 ppm, Free SO₂ at release less than 5 ppm., bottled June 5, 2008, released September 1, 2008. Produced: 305 cases

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