

# 2008 Sangiovese

- Case Production:** 202 cases bottled on March 18, 2010
- Blend:** 100% Sangiovese
- Vineyard Sources:** 90% Candy Mountain Columbia Valley  
10% Blue Mountain Walla Walla Valley
- Analysis:** pH-3.38 Total Acidity-0.67 Alcohol-14.19
- Cooperage:** 33% new oak, 50% of the new oak French and 25% each new oak 36 month air dried American oak and Hungarian oak with the remaining Sangiovese in older French oak. Select barrels from the best forests of Boutes, Vicard, Demptos and Canton coopers.
- Winemaking:** Crushed gently and dropped by gravity into 1.5 ton bins, cold soaked 48 hours, then inoculated with a variety of yeasts, hand punched and pressed directly to barrel where the wine finished both primary and secondary fermentations.
- Vintage:** Similar to the 2007 vintage hot conditions in late spring and early summer was offset by cooler nighttime temperatures all summer and cooler overall temperatures closer to maturity which helped maintain optimal natural acidity levels creating balanced flavors and allowing for extended hang times.
- Tasting Notes:** Delectable aromas of captivating strawberry with red cherry and a bouquet of violets lead to a concentration of lively dark fruit, a dash of vanilla pipe tobacco, and silky, tart tannins for an extensive finish.