



Vintage:	2006
Varietal:	Sangiovese
Appellation:	Columbia Valley
Vineyards:	Ciel du Cheval
pH:	3.25
Total acidity:	0.91 g/100 mL
Alcohol:	15.4%
Cases produced:	288
Case weight:	39 lbs
Case size:	15" x 11" x 12" (12 bottles)
UPC:	1219606140

### Harvest report

This wine is comprised of the first certified clonal material of VCR 6 and VCR 23 from the famed Tuscan appellations of Montalcino and Romagna, respectively. Following a Brunello model, the densely spaced vines were thinned to no more than one cluster per shoot with all wings removed in an attempt to temper its tendency to set a relatively heavy crop load. Even still crop level averaged 5 tons per acre due to the enormous cluster size. Indeed, such is the reputation of the VCR 6 clone that it is often referred to as Sangiovese Grosso. The grapes were harvested on October 12<sup>th</sup> - 20<sup>th</sup> at an average Brix of 25.4, pH of 3.35, and a TA of 0.72 g/100mL.

### Winemaking process

Upon arrival, the fruit was carefully sorted and de-stemmed, lightly crushed, and placed into cold soak for 3-4 days. Starting with approximately 50% whole berry and 8% whole clusters, the must was fermented using an inoculum of a commercially selected yeast strain noted for its neutrality so as to respect the character of the fruit. Fermentation was accomplished in 1 ½ ton open-top bins, punched down twice daily and lightly pressed-off after about 18 days. Press fractions were kept separate and the wine was moved immediately to French oak barrels (17% new) where it was aged for 18 months. The wine finished malolactic fermentation in spring of 2007, was racked-off its lees, and finally bottled in April 2008.

### Tasting notes

An expression of Eastern Washington's warmer climate, this Sangiovese offers intensely ripe notes of cherry, red licorice, orange peel, and barrel spice. A soft, concentrated entry of black cherries and leather gives way to ripe tannins and a lingering finish. This classic Sangiovese should be enjoyed with your favorite pork dish, robust chicken, or more refined tomato based pastas. This balanced and richly textured wine will continue to improve for at least 5 to 7 years.



***Northwest Red Wines of Distinction***

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