



Vintage:	2004
Varietal:	Sangiovese - 100%
Appellation:	Red Mountain (WA)
Vineyards:	Ciel du Cheval – 100%
pH:	3.65
Total acidity:	0.57 g/100 mL
Alcohol:	14.5%
Cases produced:	378
Case weight:	39 lbs
Case size:	15" x 11" x 12" (12 bottles)
UPC:	7 12196 20002

Harvest report

The grapes were harvested on October 6th through the 15th, at an average Brix of 25.5, pH of 3.59, and a TA of 0.61 g/100mL. Crop yields were approximately 2 tons per acre, with crop levels being set to no more than one cluster per shoot, and all wings removed. This wine is comprised of a variety of more recently planted clonal material from Italy, including VCR 6, VCR 23, VCR 19, and VCR 30.

Winemaking process

The fruit was destemmed, lightly crushed and cold soaked for 5 days. Starting with approximately 50% whole berry and 5% whole clusters, the must was fermented using an inoculum of a commercial selection of Brunello yeast (BM45). Fermentation was done in 1½ ton open-top bins, punched down twice daily and lightly pressed off after about 19 days. Press fractions were kept separate and the wine was moved immediately to older French oak barrels where it was aged for 18 months. The wines finished malolactic fermentation in late spring, were racked off, and bottled in May 2006. The wine was neither filtered nor fined. The result is a rich and vibrant wine that is uniquely Northwest.

Tasting notes

Intense aromas of black-cherries, boysenberry and vanilla are followed by a hint of anise. The palate is loaded with ripe, juicy black-cherries, licorice and cinnamon. The deeply ripe flavors are both concentrated and dense, and are supported by fine tannins with a slightly softer acidity than is typical of the renowned Sangiovese from Italy. This balanced and richly textured wine will continue to improve for at least 5 to 7 years.



Northwest Red Wines of Distinction