

2007 Sangio Vetta

Appellation:	California
Composition:	California (Napa, Lodi and Lake County)
Winemaking:	Each lot was fermented on their own and aged 30 months in oak prior to blending a couple of months before bottling.
Tasting notes:	Spicy red fruit and baking spices in the nose. On the palate the spices persist alongside ripe red fruits with notes of Rhubarb and cranberry that is balanced with good acidity. yet the wine is ripe and rich throughout.
Production:	375 Cases
Comments:	Having made Sangioveses since 1992, this is the first under the pureCru label, a small production lot that we have given the proprietary name of Sangio Vetta meaning Sangiovese at the peak or its pinnacle. In future, as with this, it will be blended in the best way that reflects the style we believe shows it best without having to worry about the percentages of the varietals being a minimum for labeling regulations.

