

2009 Sangio Vetta

Appellation: Napa Valley (100%)

Composition: 75% Sangiovese, 25% Cabernet Franc

Winemaking: Each lot was fermented on its own and aged 33 months in French,

Eastern European, and American Oak barrels prior to blending a couple of

months and then bottled.

Tasting notes: Spicy red fruit and baking spices in the nose. On the palate the spices

persist along with ripe, red fruits with notes of Rhubarb, plums, and berries that is balanced with excellent acidity. The wine is ripe and rich

throughout to a long pleasing finish.

Special Note: I have made Sangiovese based wines since 1992. This is the second under

the pureCru and the first 100% Napa Valley effort. It is a small production lot that we have given the proprietary name of Sangio Vetta, meaning Sangiovese at the peak or pinnacle. In the future, as with this it will be blended in a way that best reflects the style I believe shows it as a world class red of unique dimension without worrying about the percentages of

the varietals used meeting any minimum for labeling regulations.

