

~ winemaking offers a conversation with the natural world;
wine speaks to seasons past, the earth, its bounty and its pleasures~

Vintage: 2006

Appellation: Dry Creek

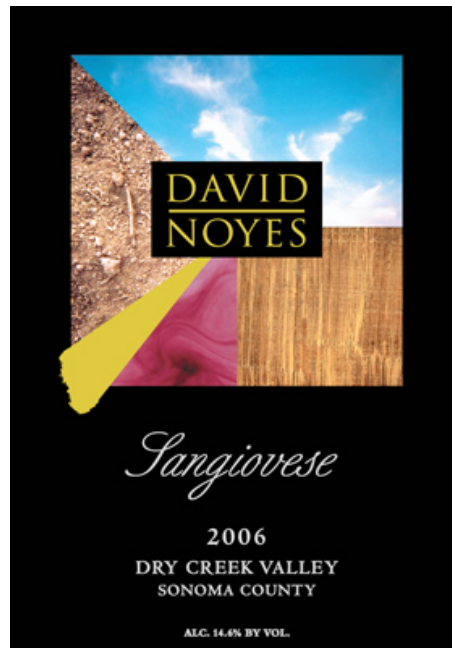
Sangiovese: 90% Saini
Vineyard

Tocai friulano: 5% Saini
Vineyard

Zinfandel: 5% Dry Creek
blend.

Aging: 25 months, older US
oak

Alcohol: 14.6%
pH: 3.85
TA: 0.55 g/100ml



Food Pairing:

Longevity: 3-6 years

Great w/pizza or pasta
w/any number of
sauces. I like a
mushroom sauce,
preferably chanelles!

an intersection
of soil, season, time and care
the moment lingers

Production: 45 Cases

I like wines that embrace opposites, and make it work. This 2006 Sangiovese opens with heady aromas of red cherry jam balanced by a touch of forest floor. In the mouth concentrated ripe cherry fruit fades to a pleasantly astringent finish. The balance of opposites, ying and yang, light and dark, sweet and dry...a microcosm of the eternal dance...Enjoy!

More technically, the wine consists of Sangiovese grown by the Saini family in vineyards located mid-Dry Creek Valley. The vineyard also grows a small amount of old vine Tocai Friulano, of which about 5% made it into this blend. I also included about 5% Dry Creek Zinfandel to enhance the fruit and add complexity.

What I like best about classical Chianti is how well these seemingly light wines pair with food...something about the mix of varietals and the play of opposites. Our California soil and sun produce a rich, riper variation on this theme.