VINEYARD NOTES
The awesome grapes for this special Sangiovese are grown in Fiore Marcheschi’s Alexander Valley vineyard, which is located between two Silver Oak Vineyards. The vineyard was planted in 1950, and the vines are head-pruned and planted to St. George rootstock on rolling hills. This is very close to the Seghesio Home Ranch in Alexander Valley, which boasts the oldest Sangiovese vines planted in California, planted in 1910.

PRODUCTION
Pick Date: 9/10/2017
Yeast: BM 4x4 (Brunello di Montalcino yeast isolate)
Fermentation: fermented in half ton macro bins with two punch downs per day
Malolactic: native
Bottled: 3/2018

WINEMAKER COMMENTS
This vineyard was planted in 1950 in Alexander Valley, which bears many similarities to Sangiovese’s homeland, in Tuscany. It is incredibly rare to find such old Sangiovese in California, so I am absolutely tickled to present this old-vine Sangiovese to you. Aromas of raspberry, strawberry, sun-dried tomato, and thyme greet your nose followed by flavors of cherry, dried flowers, tobacco, and cured meat.

TECHNICAL SPECIFICATIONS

APPELLATION
Alexander Valley

COMPOSITION
96% Sangiovese
4% Zinfandel

ALCOHOL
14.21%

pH
3.41

RESIDUAL SUGAR
0G/100ML

TOTAL ACIDITY
0.62G / 100ML

BARRELS
80% neutral oak
10% new French oak
10% new American oak

RELEASE DATE
January 2019

SUGGESTED RETAIL
$35