

VINEYARD COMPONENTS

Block 3 Rodino Clone

VARIETAL BLEND

100% Sangiovese

VINIFICATION

fermented in 2 ton stainless steel fermenters with native yeasts; w/o addition of sulfur at crush

FINAL ANALYSIS

alcohol: 14.1%

VATTING/FERMENTATION

100% de-stemmed

COOPERAGES & ELEVAGE

500L puncheons, 100% neutral, 30 months total elevage

RELEASE DATE

October 1, 2014

BOTTLED DATE

June 15, 2014

TOTAL PRODUCTION

550 cases

SANGIOVESE ESTATE

BALLARD CANYON

2011

BACKGROUND

The local favorite, the 2011 Estate Sangiovese will no doubt keep the line's place as one of our best sellers among our wine club members.

Sangiovese comes in a close second to Syrah for the "best fit" in Stolpman Vineyards. Consultant Alberto Antonini chose the grape for our first dry-farming trials and we haven't watered the old "Rodino" clone vines since.

Despite the hearty Italian's ability to survive without water, the varietal does not provide a fertile second growth. The late April 2011 frost decimated the Sangiovese, giving us about half the yield we normally expect. As we tasted in 2008, the only other frost season we've experienced, the 2011 Sangiovese shows unusual density and intensity because of the lower yields. The vine focused the post-frost growing season on perfecting only those few surviving clusters.

TASTING NOTES

A mix of succulent cherry and dried rose petal dominate the nose with underlying hints of char-grilled smoke. Time, specifically, 30 months in neutral French oak, has worked its intended magic in mellowing the very profile.

A long, red profile stretches through the mouth. A darker core lurks underneath, no doubt a product of the low 2011 yields. The tannic varietal is already in check and drinking well after settling for 35 months. Within a couple years, the 2011 will hit its peak of luxurious smoothness.