



**2004 Estate Sangiovese Riserva
Stags Leap District, Napa Valley**

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Release Date ∞ May 2006

Harvest Date ∞ August 31, 2004

Brix at Harvest: 24.2 brix

Wine Data

TA: 0.65

PH.: 3.45

Alcohol: 13.6%

Fermentation: 12 days

Barrel Ageing: 18 months

Gamba French Oak

Blend:

100% Estate Sangiovese

Vineyards:

2 separate Estate blocks

8 row - RMS East Block

4 row – SLD West Block

Cases Produced: 375

Stags Leap District

Stags Leap District is a unique place to farm grapes. Often called a valley within the Napa Valley, the Stags Leap District is influenced by cool evening breezes from the San Pablo bay and rocky volcanic soils. Combined with our eastern exposure this is an ideal place for growing grapes. Our family has been farming this land since 1965.

Sangiovese Riserva

We chose an Italian colonial selection from Brunello di Montalcino region in Tuscany for our Sangiovese vines. This clonal selection thrives below the Stags Leap District palisades where it is planted, producing intense but meager yields. Sangiovese is a grape that yields higher acids and with bright fruit components.

Tasting Notes:

Vibrant Cherry Fruit, bright acidity, with a Hint of Spice on the finish .Beautiful fruit mid pallet.