



**2005 Estate Sangiovese Riserva  
Stags Leap District, Napa Valley**

**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:**

*This wine starts with aromas of cherries and strawberries, mingled with hints of cinnamon, cloves, allspice and notes of toasty vanilla. This is a medium bodied wine that shows a nice balance between fruit and structure. There are core flavors of cherry and spices that start up front and carry all the way through the finish. These flavors are layered against the components of smoky oak and vanilla that marry well with the fine grained tannins and provide a lingering finish*

**Release Date** ∞ September 2007  
**Harvest Date** ∞ November 2 & 3  
**Brix at Harvest:** 24.8 brix

**Wine Data**

**TA:** 0.65  
**PH.:** 3.52  
**Alcohol:** 14.5%

**Fermentation:** 12 days

**Barrel Ageing:** 16 months  
French Oak

**Blend:**  
100% Estate Sangiovese

**Cases Produced:** 294