



foxen 7200

2006 Sangiovese, Williamson-Doré Vineyard

Appellation:	Santa Ynez Valley
Vineyard:	Williamson-Dore' Vineyard
Clone(s):	Rodino(Piccalo)
Harvest:	By hand on October 16, 2006
Yields:	3 1/3 tons/acre; 5-6 lbs per vine
Crush:	Whole berry destemmed into a small open top fermenter
Innoculum:	ADY-BM45(Brunello de Montalcino)
Fermentation:	14 days, with pumpovers 2 times daily
Barrel regime:	22 monts in 2 year old Bordeaux barrels
Racking:	Gently; once every 6 months(3 times total)
Bottling:	September 5, 2008
TA:	0.698 mg/100mls
PH:	3.41
Production:	200 cases

Winemaker's Notes:

Aromas of rose petal and light cherry cream, with a mouthful of black currant gummi bears, and most important with Sangiovese-a dry finish. This is an easy drinking work horse for the Tuscan table-dishes of pasta, pizza or polenta.- *Bill Wathen*