



## 2005 Sangiovese Volpino "Little Fox"

Appellation: Santa Ynez Valley

Varietals: 78% – Sangiovese, Faith Vineyard, Clone Rauscedo 24  
22% – Merlot, Vogelzang Vineyard, Clone 181 (Pomerol)

Harvest: By hand; Sangiovese – October 11, Merlot – October 14 & 15

Yields: Both varietals well balanced at around 3-tons/acre

Crush: Whole berry de-stemmed into open top stainless steel fermenters

Innoculum: Yeast – Sangiovese- Brunello de Montalcino 45  
Merlot- Bordeaux

Fermentation: 4 day cold macerations pre-innoculation, pumpovers twice daily, gravity free run into barrels after 20 days

Barrel Regime:  
22 months in French Taransaud (Cognac region) barrels.

Bottling: August 7, 2007 – without fining or filtration

### Winemaker's notes:

"Aromas of rose petal, raspberry and earth with sweet cherry flavors and leathery tannins. This wine will welcome a broad array of foods from simple pizza & pasta to roasted meats & vegetables.- *Bill Wathen*

Production: 440 cases