



2005 Sangiovese Williamson Dore

Appellation: Santa Ynez Valley

Varietals: 100% Sangiovese,

Harvest: Hand Harvested morning of October 11, 2005

Yields: Around 3 tons per acre

Crush: Whole berry destemmed into small, open top fermenters

Innoculum: Brunello di Montalcino 45

Fermentation: 22 days, with pumpovers 2 times daily

Barrel Regime: 22 months in Taransaud French oak, 25% new

Bottling: August 7, 2007 without fining or filtration

Winemaker's notes:

This is a special offering from Jenny and Dick's little vineyard in eastern Santa Ynez Valley. I was in Italy this past summer and took the opportunity to immerse myself in the Tuscan culture—meaning, I drank a lot of Chianti. Well, this wine has an old world charm that puts it right up there with *Chianti Classicos*. It displays incredible structure, firm and assertive, with a dry, robust finish—making it a perfect food wine. I aged it for 22 months (with 25% new French oak) because the fruit could handle it. With my newly inspired Italian-style home cooking, this wine is my new kitchen *fave*.

Production: 200 cases