



## SANGIOVESE RESERVE

VIRGINIA, 2004

- Vintage report:** Ripeness and concentration in almost all of our varieties recall 1997 and 2001. Our whites exhibit fine acidic structure and lusciously extracted flavors, while the reds are balanced and varietally vivid across the board. The Bordeaux varieties and Nebbiolo will age outstandingly well.
- Grape varieties:** 80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon.
- Vineyard:** Goodlow Mountain Vineyard, 800 ft with southern exposure. The soil is composed of thick Triassic stratifications of red shale and ancient alluvial conglomerates with inclusions of volcanic rocks. The training method is spur pruning. There are 1,200 vines/acre with an average production of 4 pounds/vine.
- Harvest:** Conducted by hand in late September.
- Vinification:** Fermented and macerated for a total of 12 days in stainless steel at a peak of 90 °F. Aged 8 months in used French and American oak barrels. Bottled in August 2002.
- Production:** 635 cases
- Analysis:** 13.5 % Alcohol.  
0 % Residual Sugar.  
0.59 Total Acidity .
- Tasting notes:** The king of Tuscan viticulture, gentle and elegant, with plenty of cherry and plum aromas that are well integrated with a lingering finish and a round structure.
- Food Pairing:** Prosciutto wrapped figs stuffed with gorgonzola.  
Grilled veal strip loin with porcini ragù.  
Pan roasted duck with red wine sauce and roasted fennel.