

*Uncorking centuries
of artisan excellence.*



Appellation: *Sonoma Valley*

Vineyards: *D'Alfonso*

Harvest: *October 2005*

Brix: *25.2°*

Blend: *100% Sangiovese*

Alcohol: *14.4%*

pH: *3.60*

Retail Price: *\$28.00*

Cases Produced: *112*

Release Date: *October 2007*

Winemakers Notes:

A special tribute our "Papa" Alfonso A. D'Argenzio.

This bottling showcases the wonderful complexity of a new world Sangiovese. The wine opens with an enticing interplay of scents, from black cherry to anise to earthy mushroom. A mix of racy Bing cherries and blackberries topped with vanilla crème fills the palate. The rich finish flows to layers of roasted plums nuanced with baking spices. With its bright acidity and mid-full body, this wine is immensely enjoyable with a meal.

The dry, daytime heat of Sonoma Valley is tempered by cooling breezes from nearby San Francisco Bay and the Pacific Ocean. These conditions allow the grapes to flourish in a fashion similar to those in Italy's Bolgheri region, where the Mediterranean Sea influences the climate. Our grapes are grown in a "secret" vineyard at an elevation of 1200 feet. The soil is quite volcanic and the vineyard is actually situated on an ancient lava flow bed. The grapes here develop wonderful aromas. It has already been awarded "Best of Class"!

Unfiltered and unfined.

D'Argenzio Winery Inc.

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