



2003 *Gabrielli* Sangiovese

This will be the last year of our Gabrielli Sangiovese. Sam Gabrielli has sold the property to a group of investors. We would like to dedicate this bottling of Sam's grapes to his pioneering effort in the Redwood Valley, and wish him luck in his return to Biotech industry. His meticulous efforts has led his grapes, under our oenological guidance, to be considered one of the best Sangiovese made in the US, as well as winner at the California State Fair as "Best Sangiovese in CA", "Best Wine of Mendocino County" and one of the top 10 wines in the state. Ciao, Sam, e mille grazie!

Tasting notes: Dark, dense presentation does not even give this wine away as a California Sangiovese. The nose speaks of cassis, redcurrants, gooseberry and other small, red-berried fruits along with a smoky, dusty aroma that might place one in the Tuscan hills. On the mouth, the flavors are firm and layered, with big, spreading Sangiovese tannins and the distinct acid profile that can only be this Prince of Tuscany. The finish is long and complex, with echoes of mocha, tar and cedar cigar box along with the red and now dark fruit flavors.

Technical Data:

- Vineyard: Planted 1989 to Sangiovese & Syrah, the Gabrielli Vineyard sits on the West bench above the headwaters of the Russian River in Redwood Valley. Well-drained with deficiencies in boron & zinc and prone to early & late-season frosts, this vineyard produces small berries with loosely-filled clusters. Spring frosts for a 2nd year in a row caused even smaller, more open clusters than normal.
- Harvest: Cold nights and hot days seem perfect for long, steady ripening that result in harvests that happen much later in the year. The vines weathered yet another hard frost (2nd year in a row) right before picking on November 3rd so that there was little photosynthetic activity at the end of the season.
- Fermentation: the must was immediately inoculated with a *selezionato con il consorzio del Brunello di Montalcino* yeast (BM-45) with no cold soak in a closed-top fermentor. Pump-overs were done aeratively twice daily rather than our usual thrice-daily anaerobic punch-downs. Temperatures were kept below 30° C to enhance the fruit-forward flavors. All of this was to keep the tannin profile in check and bring forward the lovely cassis fruit that the grapes exhibited from the get-go. The wine was pressed at about 11° Brix (13% sugar) and allowed to finish fermentation on the yeast lees in barrel.
- Barrel aging: Sangiovese tends to very transparent in terms of new oak, so 100% of this cuvee was in used French oak. The wine was pressed off at such an early Brix so as to decrease the fierce tannin influence that Sangiovese usually has, while also snapshot ting at color maxima. The wine was finished for both primary and secondary in barrel and bottled unfiltered and unfiltered after six periodic rackings during its 39-month stay in barrel.
- Final bottling technical information of 76 cases of this intense, age-worthy wine:
 - pH: 3.46
 - TA: 6.9 g/L
 - 15.3% alcohol
 - Appellation: Redwood Valley
 - Calif Retail Price: \$32/Btl

