



CHARLES CREEK

VINEYARD

2007

Sangiovese

Alexander Valley - Sonoma County

Winemaker: Kerry G. Damskey

Production: 76 cases

Date of Bottling: November 2008

The Vineyards: Alexander Valley – Sonoma County
100% East Soda Rock Vineyard

The Vintage: While the season heated up in the latter part of August, the 2007 vintage was, for the most part made up of an early bud break and moderate temperatures, allowing for lengthy hang time and concentrated flavors in the fruit. With yields that were relatively low due to loose clusters and small berries, the overall quality was exceptional.

The Blend: 97% Sangiovese, 3% Malbec

Winemaking: 12 months maturation in new and seasoned French & American oak cooperage

The Wine: Another first for Charles Creek, this inaugural offering of Sangiovese is sourced from the warmer climate of Sonoma County's Alexander Valley (the region that is thought to be the first in California to be planted to the Tuscan native over a century ago).

Sangiovese can trace its lineage in Italy back to at least the 16th century and is a major component of the traditional Chianti blends; unblended, on the other hand, the grape stands alone in such classic wines as Brunello di Montalcino. In the late 20th century the Sangiovese/Cabernet Sauvignon blends known as "Super Tuscans" became a fashionable addition to the varietals portfolio.

Our 2007 Sangiovese displays attractively ripe, floral scented fruit (cherry, plum, strawberry) with bright, juicy acidity and mild tannins. A "food wine" in the best sense of the term, the wine pairs well with the traditional red sauced pastas as well as game, such as wild boar stew or (our perennial favorite) wild duck.

The Stats: Alcohol: 14.7 %
Total Acidity: 6.8 grams/Liter
pH: 3.53
Residual Sugar: nil