



'Sa Vini' is an Italian term that means "He who knows wines"; perfectly suited to a blended wine based on the Tuscan cultivar, Sangiovese. However, our true motivation in naming this blend was to honor our dear friends, Richard and Tinna Savini. Given their name, it is a happy coincidence that the Savini's (ESPECIALLY RICHARD) are so fond of wine. Ultimately, what we have with 'Sa Vini' is a serendipitous case of the desired conclusion illuminating the path to a pertinent storyline.

We offer 'Sa Vini' to the market as our best interpretation of a Super-Tuscan style blend from Monterey County, CA. Varietal percentages will vary from bottling to bottling but always be based on our beloved Sangiovese.

This is the second vintage of *Sa Vini* to come entirely from long-term vineyard sources and we are very excited because the wines' style is now highly-defined and the vibrant Sangiovese character comes screaming through. At the same time, the wine is still balanced and harmonious. This time around, our *Sa Vini* is made up from 71% Sangiovese (up from previous vintages) which is tempered by the usual suspects (Syrah @ 14%, and Cabernet Sauvignon @ 15%).

Per our usual method, the Sangiovese was fermented in oversized picking bins and inoculated with various yeast strains, then hand-punched until near dryness. Some of the Sangiovese was co-fermented with Cabernet Sauvignon from a neighboring vineyard. Fermenting different grapes in the same vessel is not uncommon in Europe, and can only be properly done when the winemaker is intimately familiar with the idiosyncrasies of the individual vineyards. And while this technique takes away some blending options prior to bottling, we believe it brings early integration of the inherently different flavor profiles of Sangiovese and Cabernet.

After pressing, most of the wines finished fermentation in seasoned French and American oak barrels, where they aged for 2 years. Final blending took place just prior to bottling.

Technical Data

Alc: 14.3% pH: 3.35 T.A.: 0.67g/100mL R.S.: Dry

Aging: 24 months in French & American oak barrels Bottled: April 12, 2007

Production

188 cases

Tasting notes

The bright red color of this wine is but one distinguishing characteristic of this blend. Up front, the wine feels warm on the nose, with notes of red cherry, spice, and tar, with just a touch of lavender. On the palate it echoes these same things, but black cherry and a crisp finish join the party. This is a taut wine, that in its youth will be best with zesty and spicy foods, all manner of pasta dishes, and steak. The naturally high acidity in Sangiovese will allow this wine to age nicely through 2010. Delizioso!