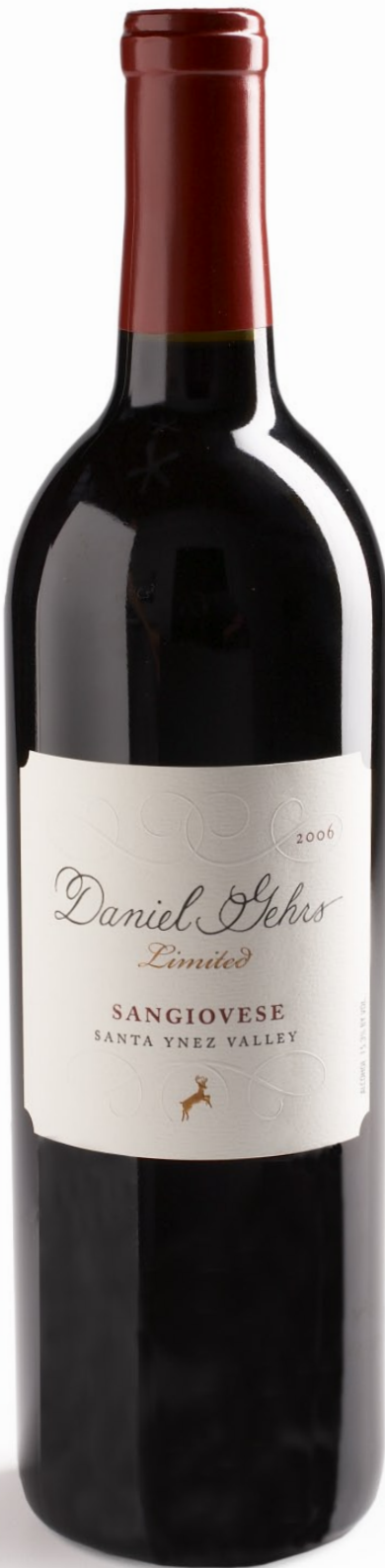


DANIEL GEHRS WINES

Limited

2006 SANGIOVESE

SANTA YNEZ VALLEY



I love the translation of Sangiovese from the Italian: “Blood of Jove” (Jupiter). The Romans must have liked this wine, a native of Tuscany and in more recent history the basis for Chianti, as well! The grapes come from the Camp 4 Vineyard in the eastern Santa Ynez Valley where warm temperatures and cool nights provide an ideal microclimate for this distinguished variety. The grapes were picked rather late in the season and were crushed at our Buellton winery nearby the same afternoon. A very traditional fermentation was performed using frequent punch downs until the wine was nearly dry. After pressing it soon finished primary fermentation and was then racked to seasoned French and American oak barrels for two years of aging. It was racked quarterly the first year and a couple of times after that; my usual practice. It was bottled unblended in early 2009. This is a worthy, dark, full bodied wine in the Cal-Ital tradition with warm, ripe cranberry and strawberry fruit, full and balanced on the palate with appropriately noticeable acidity which is typical of the variety. It goes extremely well with Italian and Mediterranean foods. I expect it to age into the next decade so if cellar space is available a few years in the bottle will be amply rewarded.

~ DANIEL GEHRS *Founder/Winemaker*

WINE PROFILE

VINTAGE: 2006

APPELLATION: Santa Ynez Valley – Santa Barbara County – Camp 4 Vineyard

HARVEST: Early October

FERMENTATION: Open top fermenters holding 1½ tons. 3-4 punch downs daily. Pressed at 10 days on the skins.

AGING: 60 gallon French and American oak barrels. Average age 5 years.

VARIETAL COMPOSITION: 100% Sangiovese

TECHNICAL DATA

ALCOHOL: 15.1%

WINE PH: 3.68

WINE ACIDITY: .66

RESIDUAL SUGAR: 0.08%

CASES BOTTLED: 244 750ML and 10 1.5L

UPC: 7 60919 12137 0

