

2008 SAGGIColumbia Valley
Ambrogio and Giovanni Folonari

The Folonaris are among Italy's oldest and most prestigious Tuscan wine families with a winemaking history dating back to the late 1700s.

Tasting Notes: Red currants and ripe, wild strawberries meld with oak spice and an attractive hint of earthiness in this vibrant wine. Well-integrated tannins provide a velvety mouth-feel, layers of structure and a long, pleasant finish.

Vintage: The 2008 growing season was cooler than usual, delaying veraision by a few weeks, but meticulous care in the vineyards kept the vines in balance and set the stage for an excellent vintage. With the arrival of picture-perfect weather conditions in September and October, marked by warm days and cool nights, the grapes ripened beautifully. The resulting wines are luscious, offering bold flavors and balanced acidity.

Winemaking: Sangiovese is a delicate grape that requires gentle handling to avoid green flavors in the finished wine. The fruit for the 2008 Saggi was hand-picked and fermented in small, two-ton tanks for 25-35 days, providing a delicious richness across the mid-palate. Following fermentation, the Sangiovese was aged 18 months in new (55%) and used (45%) French oak barrels then blended with select Cabernet Sauvignon lots to provide added structure. A small amount of Syrah was included to contribute color and dimension.

Vineyards: The Columbia Valley's warm days and cool nights offer an ideal climate for preserving Sangiovese's delicate flavors, acidity and balance. The 2008 Saggi relies heavily (63%) on grapes from the acclaimed Horse Heaven Hills appellation. Candy Mountain (22%) contributes ripe, wild strawberry aromas and flavors. Dick Boushey's Yakima Valley vineyard (15%) gives the wine balance and freshness while preserving the elegant red currant characteristics of the Sangiovese.

Alcohol: 14.6%

pH: 3.72

TA: 0.57 grams / 100ml Blend: 45% Sangiovese 40% Cabernet Sauvignon

15% Syrah

Release date: November 2010 **Production:** 1,236 cases