



2007 RAFFINTO SUPER-TUSCAN BLEND, SONOMA COUNTY

Vineyards Our Sangiovese vineyard was planted in 1985 on a steep hillside on the Ramazzotti Home Ranch, and was grafted to Sangiovese in 1996. Located above the fog line in the Dry Creek Valley, the vines face west and receive sun all day long. The soil is rocky and well drained, naturally resulting in a light crop of rich, concentrated fruit. We also blend fruit from other select vineyards in the area to craft this amazing wine.

Winemaking 60% Sangiovese, 16% Cabernet Sauvignon, 12% Merlot, 7% Syrah & 5% Cabernet Franc. The careful addition of the varietals other than Syrah defines traditional *Chianti* from Tuscany Italy, elsewhere known as the *Super-Tuscan* style. The addition of Syrah to the blend is becoming common in California wines due to the quality, compatibility and unique characteristics of the fruit available here, and is valued for the inky appearance and firm mouthfeel that it imparts to the wine.

This wine was aged in 50% American & French third-year oak barrels for 24 months, as Sangiovese can be overwhelmed by the more intense flavors imparted by new oak barrels. 14.5% alcohol, .3% residual sugar, only 490 cases produced.

Tasting Notes This is your ultimate feel-good bottle. The wine loves to cozy up to darker marinara, perhaps a red meat sauce, or a steak matched to your pasta. This style of blending, set in counterpoint to the Sangiovese grape, results in a darker and more interesting wine with a firm, big mouthfeel ready to match up to the bigger flavors on your plate.

Starting a journey composed of diverse delicious fruit flavors moving across the palate, this wine offers a clean nose with hints of raspberry and black cherry. Its flavors intensify as the luscious liquid touches the front of the palate. A robust, appealing plum flavor fills the mid-palate, and leads to a soft, lingering finish of blackberries and complex yet subtle tannins. These tannins are artfully balanced against the sweetness of the mouthwatering fruit and residual sugar, leaving you ready to enjoy another sip, or a bite before the next sip.