



2010 SAGGI
Columbia 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: Loaded with aromas of ripe Bing cherries, plum, hints of licorice and limestone complimented by an inviting floral element. The 2010 Saggi is bright and lively, yet seamlessly balanced with a silky texture, rich mid-palate and layers of sweet spice and minerality that combine to leave a lingering impression.

Vintage: Cool spring temperatures delayed flowering and reduced fruit set, while the summer temperatures remained moderate. In response to these conditions, we opened up the leaf canopies and dropped clusters so that the vines were well positioned to finish ripening when the warm weather arrived in the fall. The 2010 vintage was a cooler than average growing season that produced bright, fresh wines with excellent acidity, color, flavor and varietal character.

Winemaking: Great wine starts in the vineyard, and this is particularly true of Sangiovese. By working with growers early in the season, we were able to make adjustments to the canopy to ensure proper sun exposure and complete ripening. Once harvested, the handpicked grapes were gently fermented in two-ton tanks for 25-35 days to create a delicious richness across the mid-palate. Aged 18 months in French oak barrels (55% new) to enhance the intensity of the fruit and fully integrate the flavors of the wine.

Vineyards: Like previous vintages, two outstanding Washington Sangiovese vineyards provide the foundation for this bright, flavorful wine. Candy Mountain Sangiovese gives Saggi cherry aromas, dark flavors and layers of complexity. Dick Boushey's Yakima Valley Sangiovese, planted in 1993, brings a bright fruit impression that is both delicate and juicy. Dionysus Vineyard Cabernet Sauvignon contributes backbone and structure. Syrah from the The Benches Vineyard in the Horse Heaven Hills adds to the wine's dark color and rich mid-palate.

Blend: 53% Sangiovese
28% Cabernet Sauvignon
19% Syrah

Alcohol: 14.9%
pH: 3.73
TA: 0.57 grams/100ml
Release date: Winter 2013
Production: 979 cases