



2005 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:

This Super Tuscan style wine offers delicate fig and baking spice aromas. Bright red fruit and dark cherries enhance the wine's balanced structure. The finish is long and concentrated with a hint of ripe pomegranate.

Vintage: The 2005 growing season was an exceptional vintage that produced beautifully balanced, aromatic wines with intense, focused flavors. Spring conditions were mild, but by mid-June temperatures began to rise and the summer stayed hot. As if on command, the heat backed off just enough in September to allow the grapes to spend extra time on the vine and reach their full maturity. It was the perfect ending to an ideal vintage that will certainly be remembered as one of the decade's finest.

Winemaking: Hand-picked grapes were fermented in two-ton tanks with particular attention given to the slow-growing Sangiovese. Gentle handling was employed to avoid green characteristics in the wine. To achieve a delicate yet full mid-palate, skin maceration was extended to 25 days or more before aging the wine in small French oak barrels for 16 months.

Vineyards: From the start, the Folonaris sought to make a wine true to Columbia Valley's *terroir* but with plenty of Tuscan character. It was the Sangiovese from Alder Ridge Vineyard in the Horse Heaven Hills, complemented by the structure and richness of the area's Cabernet Sauvignon, which convinced them the growing region could produce the wine they envisioned. Other growing regions contributing to this blend include Walla Walla Valley (from older vines for added depth); Yakima Valley (for balance); and Red Mountain (for color and structure).

Alcohol: 14.5%

pH: 3.73

TA: 0.58 grams / 100ml

Blend: 45% Sangiovese
35% Cabernet Sauvignon
20% Syrah

Release date: October 2007

Production: 796 cases