2006 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: Dark cherry aromas and flavors combine with a hint of nutmeg in this Super Tuscan style blend. An elegant entry in the front of the mouth reveals refined tannins with focused concentration, enhanced by the wine's silky mouth feel and lengthy finish.

Vintage: Red wines from 2006 are notable for a bold mouth feel − typical of a hot vintage, as well as bright fruit flavor and balance − resulting from mild fall weather that gave the grapes extra time on the vine. High heat accumulation in July and August caused concern that harvest would come too early, but as is typical of the Columbia Valley, September temperatures cooled just enough to slow ripening and allow the grapes' flavors to fully develop.

Winemaking: Hand-picked grapes were fermented in two and four ton tanks, with particular care given to the Sangiovese, a delicate grape that requires gentle handling to avoid green character. To give the wine a full mid-palate, the Folonari's called for an extended fermentation before aging the wine in a combination of new (60%) and used (40%) small French oak barrels for 19 months.

Vineyards: Giovanni Folonari is a frequent visitor to the Columbia Valley. His familiarity with the vineyards allows the Folonaris to craft a wine that combines Columbia Valley *terroir* with Tuscan style. With the desire to showcase the delicate, yet generous flavors of Sangiovese in this wine, the winemakers relied on fruit from Horse Heaven Hills and Red Mountain vineyards. Cabernet Sauvignon from the Yakima Valley contributes to the wine's balance; Cabernet from the Horse Heaven Hills adds structure and a hint of earthiness; Yakima Valley Syrah contributes spice and depth.

Alcohol: 14.6%
pH: 3.81
TA: 0.55 grams / 100ml
Blend: 42% Cabernet Sauvignon
39% Sangiovese
19% Syrah
Release date: October 2008
Production: 1,725 cases