



2011 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: The 2011 Saggi offers generous aromas and flavors of strawberry, red currant and anise with refined tannins and incredible balance. Vibrant, dark berry fruit and hints of baker's chocolate compliment a pleasant floral element on the mid-palate that continues across a lingering finish.

Vintage: The 2011 vintage produced intense, vibrant wines with wonderful texture. Moderate spring and summer conditions warmed in late August, with temperatures climbing into the upper 80s to low 90s, allowing the grapes to gain color and sugar. The Columbia Valley's September and October days were warm and cloudless allowing the grapes to reach physiological maturity and finish ripening perfectly. Cool fall evenings offset the warm days to preserve the grapes' acidity and ripe tannins resulting in wines with great structure, as found in the 2011 Saggi.

Winemaking: Handpicked grapes were gently fermented in small, two-ton fermenters and underwent an extended maceration between 25-35 days to ensure optimal extraction and to broaden the mid-palate. The wine was aged 18 months in French oak barrels (35% new) to enhance the intensity of the fruit and fully integrate the flavors.

Vineyards: Like previous vintages, the 2011 Saggi is a blend of two outstanding Washington Sangiovese vineyards. Candy Mountain Sangiovese gives the wine its dark fruit flavors and appealing notes of anise. Dick Boushey's Yakima Valley Sangiovese, planted in 1992, adds vibrancy and liveliness. Because Cabernet Sauvignon has the potential to overtake Sangiovese, the Folonaris work closely with Sagemoor Vineyards to carefully select blocks of Cabernet they know from experience deliver elegant character and refined tannins. Syrah, also from Sagemoor, adds to the wine's dark color and rich mid-palate.

Blend: 43% Sangiovese
42% Cabernet Sauvignon
15% Syrah

Alcohol: 14.9%
pH: 3.69
TA: 0.56 grams/100ml
Release date: Spring 2014
Production: 1,325 cases