



2003 SANGIOVESE

A BIT OF BACKGROUND

Sangiovese is an ancient grape from the Tuscany region of Italy that was introduced to California in the late 1800's. Sanguis Jovis, the Latin name for this grape varietal translates literally as "Blood of Jove (Jupiter)", a name that dates the grape back to Etruscan times and hints of its favored status at the table.

A thin skinned grape, Sangiovese is extremely susceptible to where it is grown, requiring warm even temperatures during the day and cooling temperatures at night to produce grapes of distinction. A late ripening grape, Sangiovese enjoys the long growing season of the Santa Ynez Valley, the sun-filled days and cool, foggy nights and the gravelly soils of the area. The 2003 Curran Sangiovese hails from the Rogun Vineyard, planted exclusively for Kris and named after two of her German Shepard dogs - Roland and Gunnar. Located in the warm, eastern end of the Santa Ynez Valley, this half-acre vineyard features extremely tight 5x3 spacing to encourage intense flavor and aroma in the resulting wine. The vineyard is planted to R10 "Piccolo" clone of Sangiovese.

WINEMAKING

Kris guides the farming and viticultural practice for her Sangiovese during the growing season, and then decides to harvest the grapes based upon flavors and taste. Although brix levels are considered, she picks the grapes when the tannins are in check with acids and pH and the grapes are acquiring spiciness. Upon delivery to the winery, the grapes are de-stemmed and then sorted to remove any remaining stems or unwanted grapes in the crushed fruit. After a two-day cold soak, the grapes are inoculated with yeast and begin fermentation, including a twice daily hand punch down to extract color, tannin and flavor from the skins. Upon completion of fermentation, the new wine was gently pressed and racked to new French oak barrels. Over two years of barrel aging occurs before the wine is bottled, and then aged for six months prior to release.

TASTING NOTES

The 2003 Curran Sangiovese is a medium to full bodied wine, displaying a dark crimson color in the glass. Notes of black currant and spice, along with a wisp of violets abound on the nose, and then lead to tastes of blackberries, stewed cherries, dark plums, and a hint of toasty vanilla. The wine has a supple texture and is well balanced with lively acids and dusty tannins. A delightful food wine or a bottle to share with friends over a lively conversation!

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