

2018
VENOM

ALEXANDER VALLEY — SONOMA COUNTY



Growing and producing world-class Sangiovese is not for the faint of heart. Rattlesnakes, thistle and America's most unique clone of Sangiovese are all that thrive atop Rattlesnake Hill on our Home Ranch. The 40% slope, shallow topsoil and virtually impenetrable volcanic shale are the perfect antidote for taming this vigorous varietal into producing intensely flavored grapes. The clone, planted in 1910 by Edoardo Seghesio in America's oldest Sangiovese vineyard, produces small-berried, loosely formed clusters. This wine is 100% Sangiovese from Rattlesnake Hill on our Home Ranch estate in Alexander Valley.

VINTAGE

The 2018 growing season started off with slightly lower than average rainfall totals, however, due to their arrival in February and March the soils were near saturation during budbreak and heading into bloom. The onset of a moderately warm May and June led to prolific growth in the vines and a slightly above average crop level on the vines. June and July were above average in temperature which allowed veraison to progress from late July into August. Harvest was unseasonably cool, lacking the typical heat spells that come in early September. This allowed for a slower, methodical harvest, accentuating higher acidity and lower brix, ideal for our varietals! The grapes for this wine were hand harvested at night between September 26 and 28.

VITICULTURE & WINEMAKING

Rattlesnake Hill overlooks the Home Ranch and the greater Alexander Valley. As the name suggests, this vineyard is on a rather rugged hill, giving this parcel great drainage. With only 8-16 inches of topsoil and clay soils with varying underlying layers of basalt, sandstone, and serpentine rock, vines have a difficult time surviving.

The grapes were sorted by hand before and after de-stemming to remove green material and then placed into small, opentop fermentors with punch down maceration by hand. Maceration time lasted for 10 days. The wine finished alcoholic fermentation and completed malolactic conversion in barrel. The wine was racked twice prior to blending and bottling. The wine aged 18 months in 11% new French oak puncheons, 7% concrete tanks, and 82% seasoned French oak puncheons.

SIP & SAVOR

Notes of black cherry, violets, and dried lavender mingle with notes of Sangiovese's signature earthy notes of clay in the wine's intriguing bouquet. On the palate, the wine is bright with mouthwatering acidity and dusty yet supple tannins. The wine has lingering notes of dried red fruit and a persistent finish. Earthy and savory dishes such as mushroom and sausage risotto, duck confit and chicken cacciatore would be sublime pairings with this wine.

ANALYSIS

PH	TA
3.72	5.8 grams/liter
ALCOHOL	
14.9%	