

2019 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 start of the 2019 growing season was wet, however the silver lining to a wet winter and spring is healthy cover crop growth and a full soil profile. By April, rain had started to slow and the soils dried out a bit, allowing us to add large amounts of organic matter back to the soils. The summer was marked by warm days and cool nights. With healthy soils and good weather, bloom went well. Moderate temperatures into mid-September led to a gradual ripening curve for the grapes approaching harvest dates, allowing for a methodical harvest, preserved bright fruit flavors and refreshing acid structure in the wines. The wines also showcase a fully ripe, soft tannin structure that extended gradual ripening promotes. The grapes for this wine were harvested at night between September 17th and 30th.

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, open top 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 16 months in 18% new French oak puncheons (500L), 10% concrete tanks, and 72% seasoned French oak puncheons.

SIP & SAVOR

Delicate floral notes with red cherry, violets, and cassis mingle with notes of Sangiovese's signature earthy notes of clay in the wine's intriguing bouquet. On the palate, the wine is vibrant and juicy with mouthwatering acidity and velvety 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

VARIETALS	ALCOHOL
100% Sangiovese	14.5%
PH	TA
3.82	5.7 grams/liter