



*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 2021 Harvest arrived with a soft landing despite the limited water supply and eventual bans on irrigation throughout Dry Creek and Alexander Valleys. We experienced very few extremely hot days and were happily able to allow grapes to ripen at a moderate pace without significant dehydration or loss of acidity. Yields in some varieties were reduced due to low moisture earlier in the season, specifically during budbreak and bloom. However, those reduced yields have led to intensely flavored grapes and the subsequent wines made from them ooze varietal character and vibrant mouthfeel.

#### 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 15 months in 11% new French oak puncheons (500L), 28% concrete tanks, and 61% seasoned French oak puncheons.

#### SIP & SAVOR

Delicate floral notes of violet and lavender mingle with layered notes of red sour cherries, dark chocolate shavings, baking spice and clay earth. On the palate, the wine opens with vibrant acidity, leading to a luscious mid palate and supple, lingering velvety tannins on the finish. This wine will age exceptionally. Pairs well with mushroom and sausage risotto, duck confit and chicken cacciatore would be sublime pairings with this wine.

#### ANALYSIS

<b>VARIETALS</b>	<b>TA</b>
100% Sangiovese	6.08 grams/liter
<b>ALCOHOL</b>	<b>PH</b>
14.5%	3.68