2024 VENOM

RATTLESNAKE HILL VINEYARD

ALEXANDER VALLEY • SONOMA COUNTY

ESTATE GROWN



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 2024 growing season marked the second straight winter of above average rainfall in Sonoma County at 37 inches (117% of average). Starting the season cool with full moisture profiles helped balanced vegetative growth and allows the viticulture team to keep up with all our hand canopy management practices like shoot thinning, de-clumping and trellis wire lifting. As we approached late May the temperature started rising to slightly above average temps. Throughout late Spring and Summer, we experienced above average highs, while retaining the quintessential cool nights of Sonoma County. Very consistent weather through June, July and August kept our vines well-paced in their development of phenolics and sugars. Harvest began on August 27th and wrapped up on October 10th, with the bulk of the fruit being harvested in September. This was one of our smoothest, evenly-paced harvests in memory with the vineyard and winemaking teams executing expertly with a lot of happy faces and a positive vibes. Despite being a slightly compacted harvest the team is very excited for the high quality of our 2024 wines that showcase regional typicity, expressive varietal character and excellent balance! The grapes were harvested between September 10th and September 18th, 2024.

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 harvested at dawn to allow the first rays of the sun to dry any dew remaining on the grapes. They were sorted by hand to remove any over exposed clusters or berries and transferred directly into open top fermentors without the use of pumps. The must was fermented spontaneously promoting the yeast present on the grapes and nurtured slowly through the early fermentation stages to maximize color and protect the delicate Sangiovese aromatics. After 10-12 days on skins the wine was drained and allowed to settle briefly before the newly filled 500L puncheons were tucked away into cellar. The wine underwent malolactic fermentation in puncheon and the blend was assembled after 8 months, once assembled concrete tanks were used to finish, unfined and minimal filtration. The wine aged 16 months in 12% new French oak puncheons (500L), 14% concrete tanks, and 74% seasoned French oak puncheons.

SIP & SAVOR

Aromas of concentrated red berry and cherry open with notes of rose petal, orange peel, and warm spice. The palate is focused and layered, with flavors of red currant and ripe cherry that slowly coil across the mid-palate. Fine-grained tannins emerge toward the finish, adding structure and length with a lingering bite. Pair with mushroom and sausage risotto, duck confit, and chicken cacciatore for an exceptional food and wine pairing.

ANALYSIS

VARIETALS	ALCOHOL	PH	TA	PRODUCTION
100% Sangiovese	14.5%	3.57	6.4 grams/liter	1,500 cases

KEY FACTS

- Located on a rugged 40% slope with only 8–16 inches of shallow topsoil over volcanic shale, basalt, sandstone, and serpentine rock.
- The harsh, well-draining hillside stresses the vines to produce concentrated, small-berried grapes.
- One of American's most unique clones of Sangiovese are all that thrive atop Rattlesnake Hill on our Home Ranch.

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