



2006 Sangiovese
Walla Walla Valley

Vintage Notes

The early season rains during bloom in 2006 caused significant flower “shatter” in all varieties. Sangiovese benefits perfectly from this weather condition. Its normally tight clusters end up being loose (because many of the flowers don’t set), resulting in better color, concentration and complexity. My father Gary and I discussed the need to extend the barrel aging time on our Sangiovese as our vines have aged. We decided that 2006 was the perfect vintage to begin this transition.

Winemaker Notes

The opening nose of this wine is textbook Sangiovese. Strawberries and strawberry preserves dominate the fruit profile backed up by some beautiful floral notes and aromatics you would expect of an old-world Brunello or Chianti such as saddle leather and earth. The palate reveals the wine’s youth as it is a big, tannic youngster on first taste. This gives way to impressive length, some chalky oak, with a fantastic cutting acidity, focus, and a burst of fruit that makes this wine’s profile just explode with food. We’re very proud to have this wine in the Leonetti stable, as it is so entirely different from our Bordeaux variety wines and yet so entirely attractive in those differences. We are also tremendously happy with our decision to add an extra 6 months of bottle age, further improving our Sangiovese program, already critically noted as the finest in the US, if not the New World!

Vineyards in this Wine

100% Walla Walla Valley

Seven Hills, Mill Creek Upland, Pepper Bridge and Old Winery Block

Aging Profile

Aged in French botti, puncheon, and second fill barrels for 22 months

Blending Detail

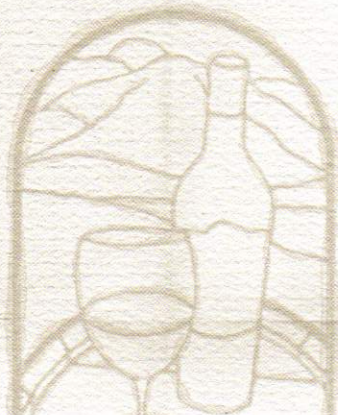
Sangiovese 85%
Merlot 12.5%
Syrah 2.5%

Production

961 cases

Winery Retail

\$60



Estate Vineyards

Leonetti Cellar