

VINEYARD COMPONENTS

Blocks 3 & 5

VARIETAL BLEND

100% Sangiovese

VINIFICATION

sealed stainless steel tanks. native
fermentation

FINAL ANALYSIS

alcohol: 13%

VATTING/FERMENTATION

2/3 whole cluster fermentation,
pressed to tank after 8 days, 1/3
whole cluster pressed to tank after
15 days

RELEASE DATE

July 1 2014

BOTTLED DATE

June 12 2014

TOTAL PRODUCTION

300 cases

**SANGIOVESE
CARBONIC**

BALLARD CANYON

2013

BACKGROUND

Tales of old Tuscan wines inspired us to make the 2013 Carbonic Sangiovese. Traditionally, villagers didn't want to wait for their wine to age in order to enjoy. Their solution was simple: press wine before the end of fermentation to avoid rough tannins on the finish. The Italians apparently didn't mind sacrificing the deep color of the skins until the global wine trade discovered Italy and demanded dark red wines to compete with the rest of the world. Today, this style of Sangiovese is rare, as the Tuscans aim to make more high-dollar Riserva styles. With the aid of refrigeration making the lighter style not only delicious, but refreshing, we might see a return to the early-pressed Carbonic style.

We picked the fruit destined for the 2013 Carbonic Sangiovese early, in mid-August, to ensure low sugars and high-acidity. In order to lock in early-drinking approachability and freshness, we sealed the whole clusters within stainless steel chambers to allow for Carbonic Fermentation.

Sashi fermented 2/3 of the final blend whole-cluster until half of the sugar converted to alcohol. We pressed this portion after 8 days and allowed it to ferment dry in tank. This lot displayed a clear, red hue and could have passed as a darker rose. The other third of the wine fermented to completion whole-cluster and was pressed to tank after 15 days. The second lot possessed a more red-purple hue, the color of a young Burgundy. Blended together, the wine is a bright, vibrant red. The pretty color excites the palate even before one smells or tastes the wine.