



Sangiovese roughly translates from Latin as "Sanguis Jovis" or "Blood of Jove". It is the principal grape grown in the Tuscany region of Italy. Sangiovese grows best in warmer climates, with the best quality fruit coming from those regions that are warm during the day, but with a marked temperature drop at night. This temperature variation provides the benefit of a "cool down" period, slowing down the plant's respiration during the evening. This preserves the acids and flavors, which can be greatly diminished in too warm a climate.

The 2002 Curran Sangiovese was sourced from Rogun Vineyard. This half acre vineyard, located in the Eastern end of the Santa Ynez Valley, is planted to the R10 "Piccolo" clone of Sangiovese. Extremely tight planting (5' X 3') leads to intense flavors and aromas in the finished wine.

The "ripeness" of the fruit is determined by flavors, not just numbers, preferring ripe tannins with balanced acids and pHs. The fruit is harvested, destemmed and sorted to remove any remaining stems in the crushed fruit. The must was cold-soaked in an open top fermenter for two days and then inoculated. Upon completion of fermentation, the wine was gently pressed and racked to barrels: 100% of which are new French Oak.

The wine is firm in texture, with currant and dark berries on the nose. Chewy and supple in the mouth, this wine is finished with balanced acidity.