

2007 Sangiovese

This wine was produced from one hundred percent Sangiovese grapes grown on the five acre Carmel Valley vineyard at the Wine Estate. As the sole varietal grown on the Estate, the Sangiovese vineyard is nurtured with the ultimate care and attention. It is pruned back to thirteen spurs per vine to maximize sugar development, with canopy management maintained throughout the growing season for full sun exposure. The result is a nice sugar-to-acid balance at the time of harvest.

Vintage

It was an extremely dry year. Overall the yields were down about 10%, which is most likely due to the low availability of water in the soil profile this year. (We received only 4" of rain when we normally receive about 13"). Reduced cluster weight can be an indication of increased flavor as the berries are smaller.

Winemaker Notes

Soft berry fruit and black cherry aromas highlight subtle vanilla notes and a hint of spice. Medium bodied with moderate tannins, while elegant, silky and smooth in the texture. Superb acidity through the finish.

APPELLATION: MONTEREY COUNTY	
VINEYARD: 5-ACRE VINEYARD AT THE WINE ESTATE IN CARMEL VALLEY	
BARREL AGING: 8 MONTHS	
BLEND: 100% SANGIOVESE	pH: 3.55
TOTAL ACID: 0.68G / 100ML	ALCOHOL: 13.0%
HARVESTED: OCTOBER 2007	



Chicken Cacciatore Sicilian-Style

Ingredients

- 2 tbsp olive oil, divided
- 4 skinned chicken breast halves (6 oz)
- 4 chicken thighs, skinned (about 1 lb)
- 4 chicken drumsticks, skinned (about 1 lb)
- 2 cups chopped onion
- 4 garlic cloves, minced
- 1 cup chopped celery
- 1/2 cup chopped fresh basil
- 1/2 cup chopped fresh flat-leaf parsley
- 1/2 cup red wine vinegar
- 1/4 cup sliced green olives
- 1/4 cup capers
- 1 tbsp sugar
- dash of ground red pepper
- 1 can (28 oz) Italian-style tomatoes, undrained and chopped
- 2 bay leaves
- 8 cups hot cooked macaroni or cavatappi (about 12 oz uncooked spiral pasta) parsley sprigs (optional)

Serves: 8

Preparation

Heat 1½ teaspoons oil in a large nonstick skillet over medium-high heat until hot. Add chicken breasts to pan, and sauté for 1 to 2 minutes on each side or until the chicken is lightly browned. Remove chicken breasts from pan. Add 1½ teaspoons oil and remaining chicken, and sauté for 1 to 2 minutes on each side or until chicken is lightly browned. Remove chicken from pan. Heat 1 tablespoon oil in pan. Add onion and garlic, and sauté for 5 minutes. Add celery, and sauté 5 minutes. Add basil and next 8 ingredients (basil through bay leaves). Return chicken to pan, and bring to a boil. Cover, reduce heat, and simmer 20 minutes. Uncover and simmer 25 minutes or until chicken is tender. Discard bay leaves. Serve with pasta, and garnish with parsley sprigs, if desired.

Serving & Food Pairings

Keep flavors simple and complementary — don't allow food to overwhelm the wine or vice versa. Basic Ingredients pair well with the wine and Bridge Ingredients help connect the wine.