

# NINER

WINE ESTATES

## 2013 SANGIOVESE ESTATE GROWN

### WINEMAKER

Patrick Muran

### CLONES

Rodino, 3A, 171

### ROOT STOCK

1103P, 5BB

### HARVEST DATES

September 4 - September 18

### AVERAGE YIELDS

2.2 tons/acre

### AVERAGE BRIX

24.8°

### PH / TA

3.5/ 6.8 g/L

### ALCOHOL

13.5%

### VINEYARD BLEND

100% Bootjack Ranch

### VARIETAL BLEND

95% Sangiovese, 5% Barbera

### COOPERAGE

80% French Oak, 20% Hungarian  
25% New Oak

### BARREL AGING

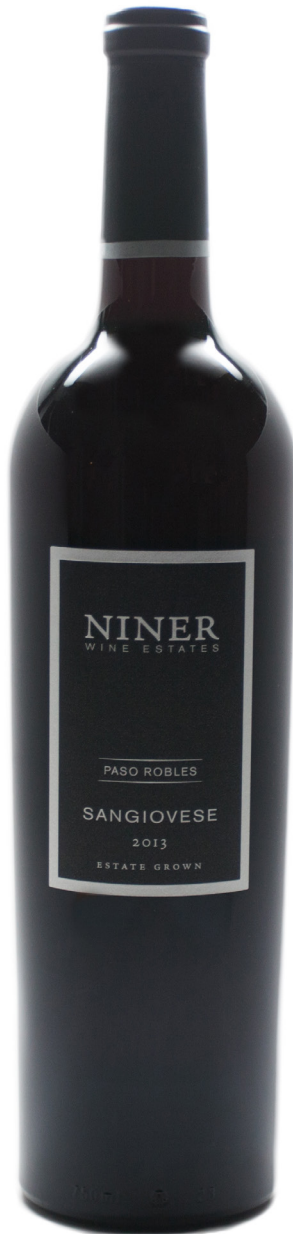
15 months

### CASES PRODUCED

1,120

### RETAIL PRICE

\$30



### SITE

The grapes for this wine were grown at Bootjack Ranch. Sprawled out on the eastern side of Paso Robles, Bootjack Ranch has two distinct soil profiles: expansive flats of calcareous soils (ancient crustacean remains) and rolling hills of sandy loam. The flat sections have high lime content, while the hillsides are well-draining. Each offers its strengths, and we have been refining our rootstock and varietal choices to determine how to take advantage of the diversity.

### IN THE VINEYARD

2013 was the driest year ever recorded. Early and often irrigation sets were necessary to carry us through the 2013 vintage, and dry soil profiles meant early bud break, bloom and harvest. Milder temperatures coupled with the maturing of our young blocks lead to much more complexity in our wines across the board.

### IN THE WINERY

With true Italian inspiration, this wine was intended to be enjoyed with food. We started the process for this wine in the vineyard, choosing to pick the grapes at a lower brix level that maintained higher acid levels and resulted in our lowest alcohol wine from this vintage (13.5%). A combination of puncheons (500L) and traditional barrels (225L) altered the barrel aging characteristics by changing the volume to surface area ratios and creating this awesome expression of this varietal.

### TASTING NOTES

Proudly hailing from Paso Robles with a strong nod to its Italian roots, this wine has attention demanding aromatics of (we're not even joking here) maple-candied bacon and smoke. Bright cherry comes forward on the palate and balances the toasty warmth of the nose with vibrant acidity and firm tannin structure.