

# NINER

WINE ESTATES

## 2012 SANGIOVESE

ESTATE GROWN

**WINEMAKER**  
Amanda Cramer  
Patrick Muran

**CLONES**  
Rodino, 3A

**ROOT STOCK**  
1103-P, 5BB

**HARVEST DATES**  
September 26, 2012

**AVERAGE YIELDS**  
1.6 tons/acre

**AVERAGE BRIX**  
25.8°

**pH / TA**  
3.6/5.8 g/L

**ALCOHOL**  
14.3%

**VINEYARD BLEND**  
100% Bootjack Ranch

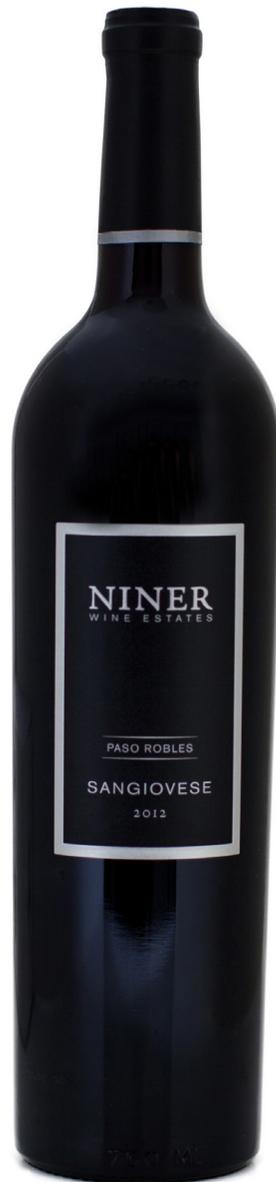
**VARIETAL BLEND**  
91% Sangiovese, 6% Barbera,  
3% Carmenere

**COOPERAGE**  
95% French Oak, 5%  
Hungarian  
30% New

**BARREL AGING**  
15 months

**CASES PRODUCED**  
1,290

**RETAIL PRICE**  
\$30



### THE 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 hill-sides are well-draining. We have 14 acres of Sangiovese planted in the flats where it has proven to do very well over the last decade.

### IN THE VINEYARD

The 2012 growing season was one of the driest winters on record in Paso Robles. Temperatures were fairly typical through July, but August was one of the hottest months in history, with 19 days hitting triple-digits. Afternoon breezes and cooler nights (up to 30 degree drop in temperature each night) saved the day, giving extended hang time to the grapes.

### IN THE WINERY

The grapes were hand-picked at night and delivered to our LEED-certified winery. Upon arrival the fruit was whole cluster-sorted, destemmed and sorted a second time to remove any additional unwanted material. The berries were lightly crushed and delivered to tank using gravity. Once sugar-dry the wine was moved to barrel where it aged for fifteen months in primarily French oak.

### TASTING NOTES

This thin skinned grape bursts with bright fruit aromas and flavors of sour cherry and cranberry with nuances of savory herbs and rich leather. The Barbera adds some juiciness to the mid-palate with a small amount of Carmenere added for a touch of spice. The French oak adds some sweet notes which works beautifully with the lengthy tannins that carry through to the finish.