



## 2007 THE ORACLE OF DELPHI, PROPRIETARY RED WINE

### WINEMAKER NOTES

2007 is a vintage that made both vineyard managers and winemakers look pretty good. No worries and drama throughout the growing season, able to pick seemingly 'at will' and pretty much textbook fermentations.

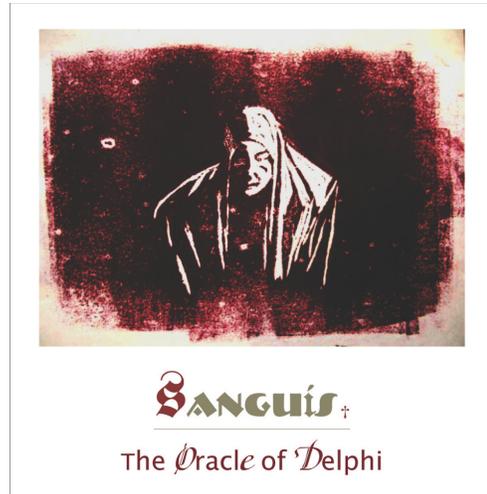
This is our homage to the Northern Rhone Valley, albeit a wine that is also completely unapologetic about its California origin. It is the third Syrah from our two coolest (and favorite) Syrah vineyards – Bien Nacido and Watch Hill – to undergo the 40(+) month barrel program. The Oracle represents the qualities I love in Syrah: the dark, brooding qualities that take time to unfold in the glass, and the strength of character that would be almost too forceful, were it not for all the underlying mystery and charm.

- Matthias Pippig, Winemaker

### REVIEWS

95 points – Wine Enthusiast (tasted from barrel)  
*A brilliant Syrah, showing its cool-climate origins with a burst of white pepper. Much of the fruit comes from the Bien Nacido Vineyard, and the Syrah contains 4% Viognier. Firm tannins and fine acidity give this delicious wine structure, but it's mostly notable for the extraordinary depth and length of its blackberry, currant, teriaki beef, mushroom and cedar flavors. The wine easily stands up to 100% new French oak casks.*

92+ points - Wine Advocate (tasted from barrel)  
*This is the finest wine from Sanguis in 2007. The Oracle of Delphi (96% Syrah and 4% Viognier from the Bien Nacido, Watch Hill, and McGinley vineyards) will spend 38-42 months in 400- and 500-liter, 100% new French puncheons. It offers a dense purple color along with a big, sweet kiss of blackberries, creme de cassis, licorice, acacia flowers, and background oak. Full-bodied, powerful, and rich with silky tannins as well as a sense of elegance, this looks to be the finest of Sanguis' 2007s. It should age nicely for 10-15 or more years.* – Robert Parker



WINE STATISTICS	
Varietals	Syrah (96%) Viognier (4%)
Vineyards	Bien Nacido Watch Hill McGinley
Harvest Dates	October 6 & 22, 2007
Yields	1.2 – 1.5 tons/acre, 1.2 – 1.7 lbs/vine
Brix (at harvest)	24.8 – 28
Alcohol	15.3%
pH	3.7-3.72/3.82 (at harvest/final)
Barrels / Coopers	100% new, 400 & 500 L French Casks
Barrel Aging	41 months
Rackings	2 (including blend assembly)
Filtering / Fining	None
Blend Assembled	January 2009
Bottled	February 2010
Production	280 six-pack cases
Release Date	May 2011
Suggested Retail Price	\$75