

SANGUIS[†]

Vintage 2006

Novillero

Varietals:

**Syrah (94%)
Grenache (4%)
Viognier (2%)**

Vineyards:

Grassini Syrah clone 174 (36%)
Stolpman Syrah, clone Estrella River (22%)
Westerly Viognier, clone 1 (2%)
Los Tres Burros Syrah, clone 877 (36%)
Watch Hill, Grenache Tablas clone (4%)

Harvest Dates:

October 9, 21, 28, 31

Brix:

25.3 – 27.6

pH (at harvest):

3.61 – 3.75

Time on the Skins:

15-18 (fermentations 6-9) days

Racking:

2

Barrels/ Coopers:

88% New, 22% 1-year old various French
Coopers and toast levels

Barrel Aging:

20 months

Filtering:

None

Fining:

None

Alcohol:

15.6%

Scheduled Bottling:

(Via gravity) June 2008

Production:

410 six-pack cases

Release Date:

November 2008

Suggested Retail:

\$70

P.O. Box 579, Ojai, CA 93024
www.sanguiswine.com
805-640-9432

