TIERRA 2009
SANTA YNEZ VALLEY

94% sangiovese, 6% syrah
35% new French oak, 65% neutral French oak  |  325 Cases Produced

RUBEN SOLÓRZANO
Vineyard Manager

MATT DEES
Winemaker

DREW PICKERING
Assistant Winemaker

VINEYARD RUMINATIONS

This was a potentially tricky year for the finicky sangiovese grape, and it’s given us the deepest and most soulful Tierra to date. As a variety, sangiovese doesn’t usually revel in enduring high temperature spikes or too much direct sunlight, both of which were plentiful in the 2009 vintage. As a result, we picked (well, triaged!) ripe berries parcel by parcel, vine by vine, then cluster by cluster as each new heat spike presented itself. The resulting wine combines the higher acidity, purity of bright red fruit and overall precision of the earlier picks, with the dark, savory notes and brooding personality of the later picks.

ON THE WINE

This is another classic example of the remarkable balance between sweet and savory in sangiovese. Pungent and alluring nose of salumi, red and black cherries, leather, black plums, anise, dark chocolate and a minty freshness. I could smell this wine and be mesmerized by its changes all day. Upon sitting in the glass, some of the classic gamey and mushroom characteristics arrive while floral notes and a hint of toasty oak join the mix. While already showing surprising power and depth, this wine responds best to long decanting and will no doubt sing with five+ years in the cellar. Tight, coiled and concentrated on the attack with a seemingly endless ride between red fruit, black fruit, those wild gamey notes and a Jonata saline quality. Young and vigorous tannins rise towards the end of the mid palate, but soon release to showcase the charm and elegance of the finish. A *vin de garde* Tierra.

ACCOLADES

92 POINTS *The Wine Advocate* #208, August 30, 2013

91 POINTS *Stephen Tanzer’s International Wine Cellar*, November/December 2012

93 POINTS *Antonio Galloni’s Vinous*, August 2012