

Jeff Runquist Wines

2003 "R" Sangiovese Pioneer Hill Vineyard, Amador County

Unlike the 2002 wine, which underwent alcohol reduction, the 2003 wine was made in the more traditional manner. Harvested on September 19th at 25.9 degrees brix the grapes were crushed into small half ton bins and fermented on the skins for seven days. After pressing the resulting wine was barrel aged in predominately American Oak for 18 months, and then blended and bottled in April 2005.

The 2003 wine has a medium dense purple color with ruby-purple hues. The aromas are of ripe currants with a bouquet of smoky toasted oak. On the palate there are soft ripe red berry flavors accompanied by a rich full body, soft integrated tannins and a dusty chocolate oak finish.

I am often queried about the age worthiness of my wines. Unlike the Italian Brunellos, that are made from the same grape, this wine does not possess the astringent tannins that the Italian versions are renowned for. However, the depth of flavor and the low pH provides this Sangiovese with the ability to age that may rival the Brunellos of Tuscany.



Varietal
100% Sangiovese

14.5% Alc.
0.82 g/100ml TA
3.33 pH

Oak Regime
17% French Oak
58% American Oak
25% Neutral American
and French Oak

Released
September 1, 2005

203 Cases Produced