

Latah Creek

2006 Washington State SANGIOVESE



CONDITIONS WERE IDEAL — FOR A WHILE

As harvest approached this past fall, conditions were near perfect. A hot summer and wonderful August got the grape ripening process off to a great start — sugars were rising as expected and acids were coming down. Red varieties were developing dark, inky colors and whites delicate fruit complexities. We were all set for a spectacular vintage. Then as August moved into September things changed; not dramatically but enough to cause issues. Daytime temperatures dropped a few degrees from normal. Sugar levels continued to rise but the cooler temperatures slowed the drop in grape acids. Winemakers statewide were delaying picking to get analysis numbers in line. Initial picking for us was nearly two weeks behind previous years and lasted later than any time before. Our last grapes, Sangiovese, came off the vine on November 1st — a full three weeks later than last year. With this being said, we were extremely excited with everything we received. The harvest analysis for nearly every variety was exactly where we would have wanted them to be — and — the resultant wines are turning out to be marvelous; full of intense varietal flavors and great acid levels. This is important to us since we want high acid levels to balance the natural residual sweetness present in most all our whites. The reds ended up with wonderful color and fruit and should rival the intensity of the 2005's.



TASTING NOTES

Everyone who has tasted our Sangiovese is as excited about it as we are. Just saying the word “Sangiovese” conjures up thoughts of the wonderfully fruity Chianti wines produced in the Tuscany region of Italy. This extremely versatile red is a relative newcomer to the wine scene of Washington State having only been in production the last few years. The grapes for ours came from the same vineyards as our Cabernet Sauvignon, Merlot, and occasional Syrah — the Wahluke Slope Vineyards in central Washington. This vineyard region continually produces some of the best wines in the state. The components seen in this Washington State Sangiovese are very typical of its Tuscan cousin — wonderful berry-like fruit flavors combine with subtle Italian herbs, nice bright red/purple color, and aromas of cherry and cassis. Enjoy this wine as an everyday “house red” — it’s a wonderful accompaniment with everything from game birds, pasta dishes and pizzas to pork roasts. I am especially intrigued by the lingering clove sensation that remains in the mouth long after the wine is gone.



WINE MAKING NOTES

Harvest date: October 14, 2006
Brix: 24.5 T.A.: .73 pH: 3.07
Vineyard: 100% Wahluke Slope Vineyards
Mattawa, Washington
Yeast: Prie de Mouse
Malolactic fermentation: 100% complete
Fining: none
Bottled: August 10, 2007
743 cases

Creating

fine wines

from

*Washington
State*

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