



2014 SAGGI
Columbia Valley
Ambrogio and Giovanni Folonari

The Folonaris are among Italy's oldest and most prestigious Tuscan wine families with a winemaking history dating back to the late 1700s.

Tasting Notes: An intensely colored wine with red currant and cassis aromas wrapped around a core of licorice. Soft and silky on the entry, the 2014 Saggi is a flavorful package loaded with wild berries, fresh plums and hints of oak spice complemented by the wine's lively acidity and firmly textured mid-palate that turns silky on the finish.

Vintage: A warm, dry spring arrived early in 2014 and set the stage for another hot summer season. Temperatures were consistently warm throughout June and July without any notable heat spikes, hastening an early start to harvest. But the Columbia Valley's trademark balmy fall days and cool autumn nights allowed the grapes to reach full physiological maturity while preserving the fruits' natural acidity and yielding high quality grapes across the board. In short, 2014 was a picture-perfect vintage that produced remarkably rich, flavorful wines.

Winemaking: Hand-harvested grapes were brought to the winery in small lots and crushed, then using a technique known as saignée, 5-10% of the juice was removed from the tank to enhance concentration. Extended maceration in small, two-ton tanks for an average of 30 days provided for optimal extraction and helped broaden the finished wine's mid-palate. Aged 18 months in 100% French oak barrels, 55% new.

Vineyards: Like previous vintages, the 2014 Saggi is a blend of our two favorite Sangiovese vineyards, each contributing distinct characteristics to the finished wine. Candy Mountain Sangiovese brings dark, ripe cassis aromas and flavors. Dick Boushey's Yakima Valley Sangiovese is bright and lively. Cabernet Sauvignon from Stone Tree Vineyard was chosen for its refined tannins that add structure to the finished wine without overshadowing the Sangiovese. Finally, Syrah from the Yakima Valley added complexity and spice.

Blend: 52% Sangiovese
32% Cabernet Sauvignon
16% Syrah

Alcohol: 14.9%
pH: 3.66
TA: 0.60 grams/100m
Production: 1,828 cases