



**2005 K “Guido” — Walla Walla Valley
(80% Sangiovese, 20% Syrah)**

Tasting Notes:

Bellissimo! Rose petals, cherry blossoms...black cherries, cedar, leather, crème caramel with a hint of anise. It's like an Italian feast. —*Charles Smith*

Technical Information

Vineyards:

Lefore Vineyard—Stony, ancient riverbed, located on the floor of the Walla Walla Valley. Planted in 1999, this vineyard consists of a ‘field blend’ of 80% Sangiovese and 20% Syrah. Very cobbly, Freewater Loam - cobbles over gravel over sand, dried riverbed. In the rocky soils of this part of the Valley, low vigor keeps flavors concentrated.

Elevage:

The fruit for the 2006 Guido was hand-picked, with yields at about 2.9 tons to the acre. Like all K wines, the fruit was foot crushed, basket-pressed, only native yeasts, manual punch downs, aged in French oak, about 20% new, in Bordeaux barrels (Cooperages included Radoux, & Taransaud). The Sangiovese and Syrah were co-fermented, enhancing color intensity and creating an immediate synergy between the varietal characteristics. The tannic structure of this wine should allow for extended aging, yet the most immediately approachable Guido ever,

pH 3.67
TA .565
ALC 14.5%
150 cases produced
Suggested Retail: \$40