FOLEY F SONOMA

2021 Fanucchi Ranch Sangiovese
Alexander Valley

Foley Sonoma is dedicated to mixing old-world tradition and modern technology to create limited production, luxury wines from estate vineyards in the Alexander Valley appellation within Sonoma County. Our family has been growing and creating wines since 1996 throughout California and beyond. The estate vineyards offer diverse terrain and soil types that cater to our focus on the five noble Bordeaux varieties — Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot. We look forward to sharing the wines from this special place with you and your family for years to come. —The Foley Family

VINTAGE
The winter of 2021 had minimal rainfall and mild temperatures leading to concentrated flavors and colors. With a warmer than average winter and spring, budbreak was two weeks ahead of normal. The warm weather resulted in beautifully ripened fruit and a fairly early harvest.

VINEYARDS & WINEMAKING
Our Sangiovese is sourced from our neighbors in the Alexander Valley. David Fanucchi planted this block on the hillside below his childhood home nearly a century ago, allowing for excellent drainage and sun exposure. This east-west vineyard benefits from even ripening and balanced flavors. Following harvest, the grapes were fermented in stainless steel tanks and then racked to French oak barrels (35% new). After aging for 15 months with regular lees stirring, the wine was bottled.

TASTING NOTES
Our 2021 Fanucchi Ranch Sangiovese showcases a beautiful blend of strawberry fruit leather, nutmeg, and undertones of orange blossom on the nose. The palate delivers a juicy, upfront acidity, leading to luscious flavors of wild bramble and nougat. The finish is silky smooth. Enjoy this wine alongside grilled veggie pizza, eggplant Parmesan, or chicken saltimbocca.

TECHNICAL DATA
Appellation: Alexander Valley

Composition: 95% Sangiovese, 5% Zinfandel

Aging: 15 months in French oak, 35% new

Alcohol: 14.5%

TA: 6.30 g/L

pH: 3.68

Production: 189 cases