



2000 SANGIOVESE GIBSON RANCH



Cal-Ital is generally the word thrown about to describe the wines made from Italian grape varieties grown in California. To our reckoning, many of the wines have been quite good, though more often than not more notable for their ambitious pricing than their quality to justify it. Our Sangiovese grapes are picked from a pristine, third generation vineyard in Mendocino lovingly farmed by a fella named Bob Gibson. Bob's grapes in the bottle offer up radiant Bing cherry fruit and strawberry jam flavors backed by notes of dried tea leaves, mocha and a touch of earth. The frisky acidity serves the wine well on the table allowing it to share space with a wide array of dishes. A delicious and versatile wine at a refreshingly decent price...now that's Amore folks.

APPELLATION	<i>Mendocino 97% Sangiovese 3% Zinfandel</i>	ANALYSIS	<i>Alcohol 14.2% pH 3.30 TA .72</i>
HARVEST	<i>October 9, 2000 Picked 24.0 Brix</i>	PRODUCTION	<i>988 Cases</i>
VINEYARD	<i>Gibson Ranch Hopland, Mendocino</i>	BOTTLED	<i>January 19, 2002</i>
BARREL AGING	<i>13 Months French & American Oak 30% New Oak</i>	NOTES	
RELEASED	<i>May 1, 2002</i>		

H I S T O R Y

Founded in 1998 by Dave Miner, President of Oakville Ranch Vineyards, along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, hand crafted wines using fruit from Oakville Ranch, Ed and Norma's vineyard and other carefully selected California vineyards. We produce limited quantities of Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Zinfandel, Sangiovese, Pinot Noir, Chardonnay, Viognier and Sauvignon Blanc using a combination of old world winemaking techniques and modern technology. The focus of our label is to produce high end, reserve style wines that reflect the unique characteristics of individual vineyards or "terroir" where specific varieties grow best.