

# SANDHILL

Every year, when we make our wines at Sandhill, we discover unique and distinctive barrels that deserve very special attention. The result is our ever-evolving **Small Lots Program**, showcasing these finely crafted creations.

## SANGIOVESE 2006 SANDHILL ESTATE VINEYARD 87.5% Sangiovese, 12.5% Barbera

**SMALL LOTS  
PROGRAM  
644 CASES**



### GROWING CONDITIONS

The 2006 season began with light but steady spring rain, creating vigorous growing conditions that produced more bunches than desirable. To stay within the yield targets, our growers worked diligently to thin these sizeable clusters cutting almost 40% of the fruit produced on all red varieties.

The season progressed with uninterrupted sunshine and ideal temperatures through late July, except when intense heat became a mild concern for growers. Luckily, the heat wave was short-lived and the crop was unaffected. Forest fires burning across the US border brought a slight haze of smoke to the South Okanagan. The smoke did not impact flavour; however it may have contributed to the extended growing season.

### WINEMAKING

- Sangiovese was harvested late, in early November.
- Gentle crush, cold soak and hand punched down
- Full Malolactic fermentation for supple mouthfeel
- Aged in 1 year old French oak barrels for 22 months.

### FLAVOUR PROFILE

- Ruby red colour with an aromatic bouquet of black cherry, plum, earth and cedar.
- A medium-bodied red wine with soft, silky tannins and moderate acidity.
- Red berries, mushrooms and cherries develop on the palate and linger on the finish.
- Pairs well with Parmigiano Reggiano and fresh crusty bread, meat lasagna and beef carpaccio.

### WINEMAKER NOTES

*"Our 2006 Sangiovese is the only Sangiovese grown and produced as a VQA wine in Canada. Use of traditional Brunello yeast, classic winemaking methods and ageing in small French oak barrels all contribute to a special wine experience. Bottle ageing for 2-3 years should reveal some subtle complexities. Drink with fairly delicate flavoured foods."*  
- Howard Soon, Winemaker

### WINE ANALYSIS

Alcohol	14%
Dryness Code	0
Sugar	0g/litre
TA	6.23g/litre

Release Date	March, 2009
Cases Produced	644
CSPC	700641
PID	1040169
BC Retail	\$29.99

## A TRUE EXPRESSION OF THE VINEYARD

WWW.SANDHILLWINES.CA  
1125 RICHTER STREET KELOWNA, BC CANADA V1Y 2K6 T 250-762-3332 F 250-762-2999  
1000-1200 WEST 73RD AVENUE VANCOUVER, BC CANADA V6P 6G5 T 604-267-9463 F 604-264-6810  
VQA OKANAGAN VALLEY VQA