

*"A wine should be like a symphony where all the components blend across the palate to create a harmonic of pleasing flavors."*



LA CHERTOSA  
RESERVE SONOMA VALLEY  
SANGIOVESE  
2009

ONLY 76 CASES  
PRODUCED

# LA CHERTOSA™

California Wines in Classic Italian Style

*"Over a century of winemaking in Sonoma Valley."*

*My grandfather Samuele learned the art of winemaking at La Chertosa di Farneta, the twelfth Century monastery near Lucca, Italy. I've chosen La Chertosa as my symbol for a select few Sonoma Valley wines, the valley to which Samuele brought his winemaking skills and his dreams.*



The wines of La Chertosa are primarily produced from Italian varietals. They have been crafted with an emphasis on a fruit-forward flavor profile taking full advantage of both the richness and the delicacies of the grapes.

Italian wines are developed to complement foods. You'll find them soft on the palate with pleasing grape tones throughout the spectrum of flavors and aromas.

Please enjoy these wines as my tribute to the heritage that has carried my family through several centuries in Italy and over a century here in the New World.—*Sam Sebastiani, Old World Winemaker*

## **Sangiovese, Reserve Sonoma Valley**

It was over 25 years ago when I first vinified Sangiovese grapes grown in Sonoma Valley. Being one of the first in the valley to make this varietal, I had only the great Sangioveses of Italy to emulate. Following the lead of the finest producers, I recognized that the red raspberry character, so prominent in many Sangioveses, needs other flavors to complete the mouth-feel.



*The monastery in Farneta, Italy where, as a young sharecropper, Samuele Sebastiani learned the old world art of winemaking.*



Into this 2009 Sangiovese, I have blended 4% 2009 Sonoma Valley Syrah and 4% 2010 Sangiovese to amp up the fruit character.

Aging for twenty months in one year old French oak barrels followed by four weeks in new Vernou French Oak barrels, completed a carefully balanced aging program. This is now a full-flavored, palate-warming red wine with intense fruit, full tannins and balanced wood tones.

This Sangiovese is 100% certified sustainably farmed. • 100% Sonoma Valley.

- 100% barrel aged. • 4% Syrah, 2009.
- 96% Sangiovese (92% 2009, 4% 2010).

The wine benefitted from a cooler than normal 2009 growing season allowing slower maturation.

*Only 76 cases were produced.*

SAM SEBASTIANI

WINEMAKER - CONSERVATIONIST

THE WINEMAKER™ IL VINAIO™ LA CHERTOSA™

707.225.4066 SAM@CRIGR.COM 707.996.6070 FAX

600 QUARRY HILL ROAD, SONOMA, CA 95476