



CENT'ANNI IS LOCATED IN THE HEART OF THE SANTA YNEZ VALLEY OFF OLD CALZADA ROAD.  
UNDULATING HILLSIDES ARE PLANTED TO TINY BLOCKS OF HIGH DENSITY CLASSIC TUSCAN VARIETALS.

## 2010 CENT'ANNI SANGIOVESE RISERVA SANTA YNEZ VALLEY

The best puncheons of our estate grown grapes are selected for CENT'ANNI. The blend is Montepulciano (16%), Sangiovese clone 3 (16%), Sangiovese clone 6 (16%), Sangiovese clone 23 (16%), Sangiovese Rodino clone (34%), Colorino (1%) and Canaiolo (1%). Our goal is to make Sangiovese, from Sanguis Jovis, "the blood of Jove", prudently blended with traditional Tuscan varietal grapes.

CENT'ANNI is barrel fermented in 500 liter upright wooden oak puncheons and aged three years in neutral oak puncheons in our cold cellar. The wine is a classic old world style Sangiovese full of earth tones, violets and intense cherry backed by resolved tannins and good acidity for long cellar aging. The wine is balanced, powerful, and is at its best with some additional aging in bottle or with appropriate foods - especially grilled steaks.

### VINTAGE CONDITIONS:

Cool conditions with timely rain episodes in February and March allowed for good fruit set in May. A cool dry summer ensured slow development of flavor compounds with heat spikes arriving in mid-September to help move the ripening along.

**WINE ANALYSIS:** pH = 3.58, TA = 6.5 g/L, Alc = 14.5%

**RELEASE DATE:** Fall 2014, 639 6 pack cases and 15 6 packs of magnums produced



"(Fermented in 500-liter upright wooden casks and aged in large, neutral oak barrels for three years): Deep red. Smoky cherry and red berries on the fragrant nose, with notes of rose pastille, black tea and peppery spices adding complexity. Velvety, seamless cherry and black raspberry flavors show serious heft and gain sweetness with air. Finishes sweet and expansive, with sappy red and dark berry qualities and fully integrated tannins."  
- Dec 2014



"Vivid ruby-red. A highly perfumed bouquet displays candied red fruits, floral pastilles, incense and woodsmoke. Fleshy, sweet and expansive on the palate, offering intense raspberry and cherry compote flavors lifted by zesty minerality. Takes a darker turn on the finish, which features sweet black raspberry and cola qualities and shows superb persistence."  
- Nov/Dec 2013

JAMIE AND JULIE KELLNER HAVE MADE A COMMITMENT TO CLASSIC TUSCAN WINES. PARTNER IN THE PROJECT IS WINEMAKER DOUG MARGERUM. THE ESTATE HAS BEEN PLANTED WITH NUMEROUS CLONES OF SANGIOVESE, CANAIOLO, COLORINO AND A BIT OF PINOT GRIGIO ON THE HILLY SLOPES OF THE LOS OLIVOS PROPERTY.

THERE ARE OVER 2,400 VINES PER ACRE.

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