


2005 VINTAGE
Napa Valley
Olivia's Block Sangiovese



As winegrowers we aim to understand the land we farm and its micro conditions; and, as winemakers we seek to allow these conditions to express themselves in the uniqueness of our fruit. To this end, our winemaking begins in the vineyard. We farm our little patch of Calistoga dirt simply. In late fall we seed a cover crop to enrich and protect the soil. This spring's addition of free range chickens helps close our nutrient cycle- and they are fun to watch! Our focus on improving the sustainability of our farming practices brings us closer to fully realizing the nuances of our century old family ranch. Simply put, we grow outstanding fruit that we share with you in its purest form, naturally made using traditional techniques with minimal handling.

In March 2005 the winter rains took a pause only to return again for record setting precipitation late into May, delaying bloom and fruit set. The early summer was marked by cool evenings and foggy mornings, which is unusual for Calistoga. September and October provided warm conditions for pushing the fruit to ripeness. We picked our Charbono on October 17th, a month later than in the early-ripening 2004 vintage. Our patience paid off, with the incredibly measured and nearly ideal weather yielding excellent fruit quality. In the glass, the 2005 Shypoke wines show wonderful balance and finesse. Elegant, bright fruit, silky smooth tannins, and beautiful round tones.

Our 2005 Napa Valley Olivia's Block Sangiovese is comprised of 95% Sangiovese from 17-year old vines in our estate block of Sangiovese, named in honor of Olivia Meyer, great, great grand daughter of Michael and Louise Heitz, who planted roots in this soil in 1904. 5% Charbono from our estate vines plump the mid-palate. Aromas of farm stand raspberries, vanilla and sweet red cherries segue into flavors of bright crushed strawberries with a hint of toasted vanilla. Super tasty – our best Sangiovese yet. 155 cases produced.

We believe that life is about sharing wine, food and stories. The pleasure is in the connectedness of the bounty that comes from the earth and sharing those fruits. To our friends and the newly acquainted, thank you for seeking wines that reflect their origin and our passion. By actively supporting Shypoke, you become a part of and partner in the farming and winemaking process.

Cheers,
Pete and Meg Heitz

Shypoke | 2882 A Foothill Blvd. | Calistoga, CA 94515
ph/fax 707.942.0420 | www.shypoke.com