

## 2005 Cane Felice Sangiovese

The *2005 Cane Felice Sangiovese* explodes and finishes with a mouth full of bright red fruit such as red plum and cherry. Aromas of red licorice, cassis, limestone, and leather fill the nose. This medium body wine expresses itself in a big way. The wine was produced by David Yates at Jaffurs Wine Cellars as a tribute to our Jaffurs Wine Cellars dog named “Kava”. The wine was produced under the separate Yates Wine Company label since only Rhône varietals are produced under the Jaffurs brand. A stelvin enclosure was used rather than cork to make enjoying this wine outdoors and easy and risk-free proposition. Cane Felice translates from Italian to “Happy Dog”. (196 cases produced)

- 100% Sangiovese grapes from Stolpman Vineyard (Santa Ynez AVA)
- Clone 3
- Fruit harvested October 10 at 25.0 Brix sugar, 3.3 pH.
- Whole-berry fermented in two 1.5 ton box fermenter bins.
- Destemmed and cold soaked for 36 hours
- Fermented with BM45 yeast.
- Sixteen months in barrel
- Racked once in June and then again before botling.
- (2) One year old French, (2) Two year old French, and (4) neutral French barrels were used.
- Bottled using Stelvin enclosure on April 2007

Suggested Retail : \$25

Availability : Winery Direct from Jaffurs Wine Cellars and fine wine stores in Santa Barbara. Expanding to fine wine stores. San Francisco and Los Angeles area

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The *2004 Cane Felice Sangiovese* explodes and finishes with a mouth full of bright red fruit such as red plum and cherry. Aromas of red licorice, cassis, limestone, and leather fill the nose. This medium body wine expresses itself in a big way. The wine was produced to benefit a local off-leash dog park that is frequented by “Kava”, our official Jaffurs Wine Cellars dog. A stelvin enclosure was used rather than cork to make enjoying this wine outdoors and easy and risk-free proposition. Cane Felice translates from Italian to “Happy Dog”. Run Free, Live Free ! (196 cases produced)

- 100% Sangiovese grapes grown at French Camp Vineyard (Paso Robles) on the demonstration / hand farmed block on a hill top.
- Fruit harvested September 6 at 25.5 Brix sugar, 3.4 pH.
- Whole-berry fermented in four 1.5 ton box fermenter bins.
- BM45 yeast used in three bins and Williams-Selyem used in one bin.
- Racked once in June and then again before botling.
- Four new French barrels and four neutral barrels were used.
- Bottled August 2005
- Released September 1, 2005

**Food Pairing:** Think Tuscany.... Tomato based pasta sauces, pizza, veal, rabbit, goat, pork, and of course chicken. The bright fruit is a great match with saltier foods from the Parma region such as ham, mozzarella and Parmigiano cheeses. Portabello mushrooms and risottos work great too. Drink the wine outdoors with the company of your favorite K-9 friends. And forget about bringing a darn corkscrew....

Suggested Retail : \$22

Wholesale : \$160 / case

Availability : Winery Direct ( Jaffurs Wine Cellars )