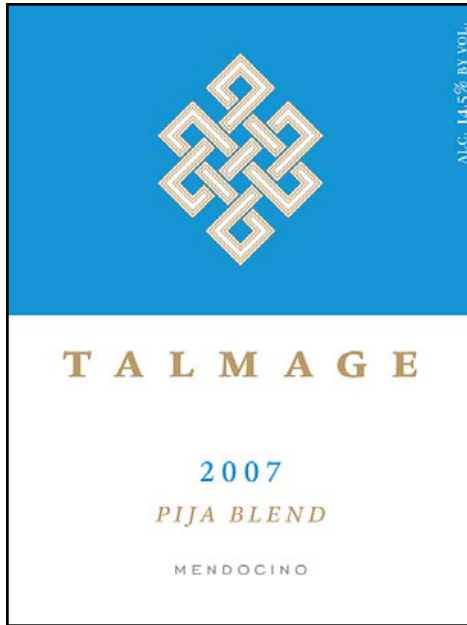




MAGNANIMUS
WINE GROUP



TALMAGE COLLECTION
2007 TALMAGE PIJA BLEND



process | SUSTAINABLY FARMED

blend | 50% SYRAH, 25% PETITE SYRAH, 25% CHARBONO

alcohol | 14.5%

pH | 3.6

T.A. | 5.4 GRAMS / LITER

production | 1800 CASES

Pija, Spanish for "rascal," is indeed a most feisty blend of grape varieties well suited to inland Mendocino County's terroir. We've taken the historical practice of Italian field blending—planting several varieties in one lot, harvesting the grapes together and making wine—and adapted the method to create our own well-balanced, modern day blend.

Unlike traditional field blending, we source grapes from different vineyards, particularly those characteristics of Mendocino's wine-growing history. Mariah Vineyard, located in the Mendocino Ridge appellation above 2000' elevation, provides cool climate Syrah. We source our Petite Syrah and Charbono from Venturi Vineyards along the upper Russian River Valley. Both these varieties are harvested from older plantings that are late to ripen allowing for longer hang-time. We ferment the lots separately and blend after fermentation to produce the winemaker-inspired Pija Blend.

This sophisticated peasant wine and its source vineyards will change from year to year, but the zesty, innovative spirit will remain the same. Plum, spice, and soft chocolate finish emphasize the 2007 vintage's wild berry and black cherry.