

**Muccigrosso Vineyards****2005 Table Two  
(California)**

The Muccigrosso "Table Two" Syrah/Sangiovese blend is a creative combo that really brings the best of both varieties together in a delicious, easy to love dinner beverage. Winemaker Jacob Kaufman says that he and winery owner Michael Muccigrosso both love Italian Sangiovese-based wines, and respect the blending liberties of Toscano. They both really enjoy a lot of the Super Tuscans, and Kaufman says this is just their California 'heretic version' of the concept.

Says Jake, "A little more Syrah can do wonders for Sangiovese; (it) improves tannin texture, while helping the fruit profile." The Syrah comes from Wayne Weideman's Vineyards on the back side of Hecker Pass: it's a fairly cool site which helps concentrate flavours and keep acidity levels close to ideal. The Sangiovese comes from Bill Hinrich's Ranchita Canyon Vineyard in San Miguel,

one of the premiere vineyards in the Paso Area. The right-on ripe Sangiovese adds fat richness, while the Weideman Syrah tends to bring it into savory balance.

Jake nailed it. The wonderful nose of cherries and blackberries invites you to enjoy this nutty, meaty wine with blackberry and strawberry jam, plus savory sausage and ham pizza. The combo of stirring Syrah, and super-cheery cherry-packed Sangiovese creates a perfect bistro wine. Try it at your favorite table for two.

Reviewed March 28, 2008 by [Laura Ness](#).

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**THE WINE**

**Winery:** [Muccigrosso Vineyards](#)

**Vintage:** 2005

**Wine:** Table Two

**Appellation:** [California](#)

**Grapes:** Syrah / Shiraz (50%), Sangiovese (50%)

**Price:** \$25.00

**THE REVIEWER****Laura Ness**

A wine writer and wine judge for major publications and competitions around the country, Laura Ness likens wine to the experience of music. She is always looking for that ubiquitous marriage of rhythm, melody, and flawless execution. What is good music? You

know it when you get lost in it. What is good wine? It is music in your mouth.