

ARTISTRY IN WINEMAKING SINCE 1982



TECHNICAL NOTES

Composition:

Tempranillo – Clover Creek Vineyard (84%) Syrah – Clover Creek Vineyard (8%) Grenache – Camp 4 Vineyard (4%) Merlot – Alisos Vineyard (4%)

Production: 114 cases **Alcohol by volume:** 14.3%

pH: 3.98

Titratable acidity: 0.60g/100ml **Cellaring potential:** Four to six years

Bottle price: \$36.00

2015 TEMPRANILLO

Santa Ynez Valley

History

Our interest in producing Tempranillo was sparked by a family vacation to the Rioja and Ribera del Duero wine regions of Spain in the mid-1990s. In 2000, we were fortunate enough to have a small plot of Tempranillo planted for us at Clover Creek Vineyard in Santa Ynez that resulted in our first vintage in 2004.

Winemaking

The weather during the growing season and harvest weeks experienced warmer temperatures than normal resulting in earlier maturation of the grapes. The grapes were harvested on September 12th with a sugar content of 24.0 Brix. They were entirely destemmed and crushed into a small open top fermenter. The must was cold soaked for four days before being inoculated with yeast to start the fermentation. After a 16-day fermentation the wine was pressed off, settled in a tank and then transferred to American oak barrels of which 32% were new. After 19 months of aging and numerous blending trials, this blend of Tempranillo, Syrah, Grenache and Merlot was fined, filtered and bottled in July 2017.

The Wine

The wine has medium dark ruby color. The aromas are of dried cherries, cocoa and oak vanillin. On the palate the wine is medium bodied with rich flavors of cherries and cocoa. The tannins are moderate, indicating the wine will benefit from several years of cellaring to smooth out the tannins.

Food Pairings

Our experience has shown that our Tempranillo is one of the most versatile wines for pairing with a variety of foods. Enjoy this wine with grilled steak, prime rib and Osso Bucco. It will also accompany a variety of cheeses served with nuts and dried fruit.

Rick Longoria, *Winemaker October 1, 2017*

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