



## 2006 Reserve Tempranillo

### Vintage Summary

2006 began with consistent rain and cool weather. The vines, tired from the heavy 2005 harvest, awakened in early May with unusual warm weather for late spring. May, June and July averaged a high of 78 degrees. August and September lingered in the 85-degree range, helping achieve bright, ripe fruit character without picking based on concerns of too much sugar and high alcohol. Rain showed its ugly face in late October, but our low yields had us 98% harvested before the storm hit. Harvest took place from late September through late October.

### Vineyard Practices

Our Reserve Tempranillo was made in the traditional style of Spanish Rioja's. Aggressively pruning the vines helps focus the plants stored carbohydrates on promoting strong early growth in shoots. In June, shoots were around 6 to 8 inches, and we removed any growth not intentionally left at pruning. Tempranillo is a thick-skinned variety that favors intense heat, which allows its skins to ripen while retaining the varieties natural acidity. To help intensify color, ripen the tannins in those thick skins and maintain healthy vines, we increased sun exposure and air circulation by removing laterals and creating a tunnel through the middle of the canopy. Tempranillo clusters tend to be large and have shoulders or wings and very large berries. During set, we starved the vines of water to promote small berries and clusters. Prior to veraison, we removed any shoulders and wings to ensure we had even maturity throughout the vineyard. Each shoot was reduced down to one cluster, knowing that Tempranillo grapes pH and acid levels correspond with crop load. The grapes were harvested October 9<sup>th</sup>, 2006.

### Winemaking Practices

A skilled crew handpicked the grapes into ½ ton picking bins. Once at the winery, our crusher-destemmer removed all of the stems and lightly crushed the grapes. The must (crushed grapes) was then placed in a stainless steel tank. The grape juice was cold soaked for 48 hours to help intensify color and phenolics. UV-43 yeast, a strain known for its intense earthy and spicy characteristics, fermented the wine to dryness over a eight-day period, but stayed on skins for 3 weeks total. During fermentation, the Tempranillo was pumped over twice per day for 45 minutes. We aerated the wine to expose it to oxygen throughout the fermentation. This helps reduction of Hydrogen Sulfide (rotten egg aromas), and helps fixate color. Delestage, a process of racking the wine from tank and returning on top of the skins with a high-powered pump, was performed 3 times throughout the 22-day maceration. Malo-lactic fermentation took place in barrel to help integrate the 31% new French Oak.

### Tasting Notes

Crimson in color with a bright red rim, our 2006 Tempranillo replicates true Rioja style. The nose is complex with earthy tones of wet forest floor, leather and a hint of spice. As the wine opens up, black cherry and raspberry fill the glass. The entry has great elegance, layering your mouth with red fruit and acidity. Seamless integration from entry through finish screams "pair me with food". The 18months in 31% new French oak softened the tannins, added spice and vanilla characters and made this wine readily approachable.

### Specifics

Barrel aging:	18 months in 225-L oak barrels, 31% new	
Blended:	7/30/ 2007	Barrel replacement: 30-40% annually on average
Harvest dates:	10/9/ 2006	Racking: every 3 months
Brix at Harvest:	25.2	Fining: none
Harvest method:	100% hand-harvested	Filtering: none
Fermentation:	10 days with UV-43	Bottled: May 21, 2008
Maceration:	22 days including fermentation	pH: 3.90
Total Acidity:	0.64 g/100ml	Alcohol: 14.5%
Pump overs:	2 times daily during fermentation	Barrels: Allier, Nevers
Yeasts:	UV-43	