



## 2005 Reserve Tempranillo

### Vintage Summary

The 2005 vintage began with heavily moisturized soils as the result of an extremely wet winter. Early spring remained cool and wet, providing vines with all the water necessary to promote a strong, well developed canopy. Crop loads were up to 25% higher than normal. July and August temperatures lingered in the mid 90's, allowing healthy canopies to absorb the consistent heat and bring veraison quickly. Fall maintained healthy, moderate temperatures around the 88-degree range, allowing the wines to develop phenolics while still maintaining acidity. A quick heat spike in mid October provided the necessary degree-days to push the last of the grapes to proper maturity levels.

### 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 late heat spike allowed us to pick in mid October.

### 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 44% new American Oak.

### Tasting Notes

Dark in color with a bright red rim, this 2005 Tempranillo is all about the style of Rioja. The nose is complex with earthy tones of mushroom, leather and a hint of dust. As the wine opens up, strawberry and raspberry fill the glass. The entry has high viscosity, layering your mouth and coating it with red fruit and earthy flavors. Seamless integration from entry through finish creates a feeling of elegance and early drinkability. The 18months in 44% new American 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, 44% new	
Blended:	8/17/2006	Barrel replacement: 30-40% annually on average
Harvest dates:	10/15/2005	Racking; every 3 months
Brix at Harvest:	25.2	Fining: none
Harvest method:	100% hand-harvested	Filtering: none
Fermentation:	8 days with UV-43	Bottled: 5/25/2007
Maceration:	22 days including fermentation	pH: 3.85
Total Acidity:	0.60 g/100ml	Alcohol: 14.5%
Pump overs:	2 times daily during fermentation	Barrels: Minnesota
Yeasts:	UV-43	