



TASTING NOTES

2016 TEMPRANILLO

Tempranillo is arguably the most famous of Spain's native grapes. Its name translates as "little early one," referring to its early ripening. Wine lore has it that Tempranillo vines are actually variants of Pinot Noir and Cabernet Franc, originally brought to Spain from monasteries in northern France by French travelers on the medieval pilgrimage route, the Way of St. James, to the cathedral of Santiago de Compostela. Ampelographers (a wine geek word if ever there was one) have not found the botanical link between Tempranillo and these classic French varietals but we wine folk have certainly never let the truth get in the way of a good story. Today, Tempranillo is indeed one of the noble red wine varieties in the world, as important to the Spanish as Cabernet and Pinot Noir are to the French. Our 2016 vintage has aromas of red fruit and notes of hickory that lead into dense flavors of currant and black cherry.

VINEYARD

Our 2016 Tempranillo hails from a teeny-tiny block on our estate San Lucas Vineyard. The sunshine-filled days of this small vineyard site is tempered by the cooling maritime influence of Monterey Bay, giving the grapes time to ripen slowly and evenly. Tempranillo can be an early ripener so the ideal growing conditions for a top-notch Tempranillo are fairly cool, allowing it some additional hang time to gain depth and complexity.

VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

WINEMAKING

The grapes were handpicked into half-ton bins, destemmed and fermented by select yeast in small one-ton fermentation bins for 10 days. During fermentation, the cap was gently punched down two times per day. The must was then drained and pressed to a stainless steel tank for settling. After settling the heavy solids, the juice was racked clean to small oak barrels for secondary fermentation and aged for 18 months before bottling unfiltered.

VARIETY
100% Tempranillo

VINEYARD
San Lucas

APPELLATION
Monterey

HARVEST DATE
September 22, 2016

HARVEST BRIX
27.3°

ALCOHOL
14.6%

PH
3.65

TA
5.8 g/L

AGING
18 months in 80% American,
20% Hungarian oak

BOTTLING DATE
April 18, 2018

CASES
135

PRICE
\$30

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