



2017 Tempranillo

Estate grown grapes from the Santa Cruz Mountains AVA

ALC/VOL: 13.7%	PH: 3.66	TA: 6.9 g/L
----------------	----------	-------------

A swirl of deep violet color releases fruit and savory notes befitting of the cool climate vineyard. Lush and smooth on the palate, this medium-bodied Tempranillo leads with plum, blackberry and black cherry, followed by faint rumors of vanilla. Its tannins are broad and well-layered after aging for two and a half years in Hungarian oak.

Winemaker: Anthony Craig

Awards:

- 90pt. Gold LA Invitational Wine Challenge
- Silver Sunset International Wine Competition
- Silver San Diego International Wine Challenge
- Bronze West Coast Wine Competition

COMPOSITION	100% Tempranillo
CASE PRODUCTION	130
FERMENTATION	Fermented in open-top temperature controlled fermenters.
STYLE	Dry
AGING	Aged 30 months in 25% new Hungarian Oak.
PRICE PER BOTTLE (750ml)	\$40

