



2019 Tempranillo

Estate grown grapes from the Santa Cruz Mountains AVA

ALC/VOL: 13.9%	PH: 3.66	TA: 6.7 g/L
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Soft cocoa powder and eucalyptus mingle with ripe blackberry and black olive in this multi-faceted Tempranillo. On the palate, broad and chalky tannins add density. A fruit finish accented by salinity reflects the vineyard's proximity to Monterey Bay.

Winemaker: Anthony Craig

Awards:

Gold Sunset International Wine Competition

COMPOSITION	100% Tempranillo
CASE PRODUCTION	198
FERMENTATION	Fermented in open-top temperature controlled fermenters.
STYLE	Dry
AGING	Aged 24 months in 25% new Hungarian Oak.
PRICE PER BOTTLE (750ml)	\$40

