



Carneros, Napa Valley Tempranillo
Vintage 2008 – our second flight

The fog and persistent breezes of the Carneros hills, in southern Napa Valley, allow the early-maturing Tempranillo to ripen evenly and at the gradual pace it needs to reveal its earthy, spicy fruit and to retain the bright acidity.

Winemaker Notes

The worst spring frost in over 30 years produced an exceptionally small crop. Semi-drought conditions resulted in noticeably small berries, further decreasing yields, but also intensifying flavor concentration.

- **Flavor profile: Lush and velvety with ripe cherry, strawberry, turned earth, tobacco and spice.**
- **2008 Vintage: A roller-coaster of a growing season yielding low quantities of high quality fruit**
- **Drink now and through: 2014**

Food Suggestions

This is the perfect wine for tapas night, but the impeccable balance and velvety mouth-feel make it an easy-going partner for a wide variety of foods. Enjoy the lush Tempranillo with flavorful grilled meats, roast lamb or pasta with red sauce. Try a glass with Colleen's recipe for **Zesty Pepper Steak with Jalapeño Reduction Sauce. Salud!**

Technical Notes

- Total Cases: 275
- Appellation: 100% Carneros, Napa Valley
- Component: 100% Tempranillo
- Alcohol: 14.2%
- French Oak: 100%
- Oak Aging: 12 months
- Harvest date: September 20, 2008
- Bottling date: April 6, 2010

