

2 0 0 3 T E M P R A N I L L O - H U E R H U E R O

Tempranillo is a grape from the Iberian Peninsula that has attracted our attention. This key ingredient of Spain's famous Rioja is capable of producing dry, scented wines that are age worthy. This is the first harvest from our small Huerhuero block of Tempranillo. Fruit was hand harvested and only the very best bunches were selected. The fruit was gently crushed and then fermented in stainless steel tanks following a five day cold-soak to extract flavor and color. The wine was then transferred into one year old French oak barrels to complete malic fermentation, and allowed to age for 14 months.

T A S T I N G N O T E S & R E C O M M E N D A T I O N S

Color: Saturated dark ruby color

Aroma: Intense aromas of dark berry fruits including notes of anise and cooking spices together with a hint of cocoa

Taste: This is a medium bodied wine with generous yet ripe and firm tannins supported by crisp acidity; reminiscent of pomegranate juice with secondary flavors of spice, coffee and mocha

Serve at: 62° – 65° F

Drink now through 2010

Store in dark dry place at 55°– 65° F

T E C H N I C A L N O T E S

Harvest date:	Brix:	Vineyards	Blend	
10.22.2003	25.2°	Huerhuero	Tempranillo	95%
10.22.2003	25.4°	Jardine	Petite Sirah	5%

Aging: 14 months in one year old French oak

Bottling date: 2.17.05

Release date: 5.20.05

Cases produced: less than 200 cases produced

Alcohol: 14%

pH: 3.66

Total Acidity: 6.12 g/l

This wine is perfect with game or hard cheeses

M. Gubler

Matthias Gubler, Winemaker

