Tannat

2016 • HUERHUERO VINEYARD • PASO ROBLES

Tannat is a variety emanating from the southwest region of France near the base of the Pyrenees and into the Basque region. It is known for its high concentration of procyanidins (which have been shown to increase cardiovascular benefits), color and tannins in the finished wine. While the variety can often show aggressive astringency when grown in many regions, we have found that it exhibits a fleshy richness and balance when grown in our estate vineyards. As such, we singled out a small lot offering from our Huerhuero Vineyard to showcase its exceptional qualities as a standalone wine.

The grapes were handpicked in the cool of the morning and sorted in the vineyard. They were gently crushed and then allowed to ferment in small stainless steel tanks. Various extraction techniques were implemented during the progressive stages of fermentation to enhance fruit flavors and balance mouthfeel. The wine was then transferred into oak barrels to complete malolactic fermentation and age for 20 months.

**Tasting Notes**

COLOR: Dark garnet  
AROMA: Cherries, ripe plums and dates, with hints of dark olive and caramel  
TASTE: Medium to full-bodied with firm acidity and rich, fleshy tannins into the finish

**Technical Notes**

<table>
<thead>
<tr>
<th>Harvest Dates</th>
<th>Brix</th>
<th>Vineyard</th>
<th>Variety</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>10.12.16</td>
<td>25.6</td>
<td>Huerhuero</td>
<td>Tannat</td>
<td>100%</td>
</tr>
</tbody>
</table>

AGING: 20 months in French and Hungarian oak barrels  
BOTTLING DATE: 06.21.18  
RELEASE DATE: September 2019  
CASES PRODUCED: 490  
ALCOHOL: 14.3%  
PH: 3.40  
TOTAL ACIDITY: 6.2 g/L