



AMERICAN RED WINE

Vintage: 2020

Vineyard: Lodi AVA

Location: Lodi, CA

PROFILE

Tempranillo is the most popular and prominent red grape varietal from Spain, most notably produced in the Rioja region. It is a grape that is relatively sensitive to its growing climate, conditions, and soils but prefers protection from wind and high sun exposure. One of the more beautiful characteristics of this varietal is that it is one of the few whose leaves change color in the fall, leading to vibrantly red vineyards

Tempranillo wines are known for being medium to full bodied wines that are high in tannins and acid. Red fruit flavors are predominant (cherry, raspberry) and often followed by spicy earthy tones such as tobacco and cedar.

DETAILS

Bottling Date: 06/15/2022

Case Production:

ABV: 13.0 %

Residual Sugar: 0.3 %

Final TA: 7.8 g/L

pH: 3.39

Free SO₂: 46 ppm

Tempranillo Reserve

Available in 750 mL bottles

WINEMAKING

FERMENTATION

9 days

Immediately upon arrival, grape clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for approximately 24 hours prior to the start of fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. For this fermentation, yeast was chosen specifically to enhance aromatic complexity and mouthfeel. Fermentation was completed in nine days, after which grapes were transferred to a press. Juice was racked off into a stainless-steel tank and skins were removed

AGING

17 months

This wine was aged in American oak barrels with a medium char toast for more than 16 months prior to bottling

TASTING NOTES

Aroma

Balanced and inviting aromas of cherry, oak, and flower petals

Taste

Perfectly paired notes of cherry and vanilla together with a toasted and smoked tobacco finish, produce a refined and well-rounded wine

Serving & Pairing Suggestions

Best served at room temperature. Try pairing this wine with homemade enchiladas!

TASTING CHART

