

# 2015 Tempranillo

## North Coast



<b>Varietal Composition</b>	100% Tempranillo
<b>Appellation</b>	North Coast
<b>Harvest</b>	September 2015
<b>Technical Data</b>	ALC: 14.3% by vol.; TA: 6.2 G/L; pH: 3.70
<b>Cooperage</b>	22 Months in 100% French Oak Barrels (40% New)
<b>Production</b>	1,050 Cases

### The 2015 Vintage

This vintage will be remembered for high quality, but low yields. The 2015 growing season started out with unseasonably warm temperatures in the late winter and early spring. This resulted in an early bud break and bloom. Colder temperatures in May (during the peak of bloom) caused uneven fruit set which ultimately resulted in a much smaller crop in 2015, compared to the three abundant years that preceded it. As a result, our winemaker worked hand-in-hand with our vineyard crews and also employed new technologies, like optical sorting, to ensure we picked and crushed only the best quality grapes. The harvest was one of the earliest on record in Napa Valley, beginning on July 31st with the picking of grapes for our sparkling wine program, and concluding for us October 22nd. While ongoing drought was of great concern, we were fortunate to have received enough rain in the winter to fill our reservoirs.

### About The Vineyard

Clinging to Oak Mountain overlooking the Russian River in Sonoma County's famous Alexander Valley is a vineyard spanning over 900 vertical feet with a climate that is ideal for growing Tempranillo, Spain's beloved red wine grape. While summer daytime temperatures are hot enough to suit these heat-loving red grapes, the rapid cooling effect of evening fog from the nearby Pacific Ocean protects their flavor-boosting acidity as they ripen. Rocky, well-drained soils and multiple blocks with varying exposures produce grapes that are incredibly small; at harvest they literally burst in the mouth with intense fruit flavor.

### Winemaking

Gently hand-picked at night, at the peak of ripeness, the grapes for this wine were promptly brought over to the winery, where they were de-stemmed, but not crushed. Fruit was then placed in temperature controlled stainless steel tanks, for a three day cold soak followed by an 25 day fermentation designed to extract color, flavor and tannin from the grape skins. Following fermentation, 100% of the wine was transferred to French oak barrels and 40% were new wood, imbuing the wine with subtle oak nuances and texture. The wine aged for 22 months in barrel, with two rackings prior to bottling.

### Tasting Notes

This Tempranillo offers intense varietal expression and captures the essence of this unique varietal, when produced in California. Beginning with intense aromas of boysenberry, cherry and cassis, these notes continue on the palate and are layered with sweet flavors of blackberry and mocha. Rich tannins complement the lushness of the fruit, and the subtle oak notes adds to the length of the finish. This is a wine with true varietal character of the old world wines of Rioja, Spain with a new world style that is only California from Artesa.