

TEMPRANILLO

VINTED. 2012



DANCING COYOTE

TASTE:

Tempranillo is the primary grape in Spain's most famous red wine blend. A rich, full-bodied wine with a beautiful ruby color and aromas of currants, baked plum and herbal spice. Integrated tannins provide a smooth long finish.

FOOD PAIRINGS:

Tempranillo pairs well with all kinds of foods because it's savory. In Spain, it's paired with roasted vegetables and grilled or braised meats. Try it with lasagna, pizza and dishes with tomato-based sauces and also Mexican food, such as chile rellenos or enchiladas.

VITICULTURE NOTES:

Grown in the Lodi Appellation, this variety does extremely well in the warm sunny days and cool nights, similar to the Mediterranean climate. This vineyard is located in the sub appellation called Mokelumne River AVA, which is characterized by well-drained, sandy soil types. The vines are grown in bilateral configuration, with vertical shoot positioning. Vine balance is key, with shoot, leaf and cluster removal during the growing season.

WINEMAKING NOTES:

Grapes were harvested in the morning and gently crushed to a temperature controlled stainless steel tank. The wine was fermented around 85°F and was pumped over three times a day until going dry on the skins. The tank was drained, and the skins were removed to a press, where a soft pressing liberated the wine from the skins and seeds. It was then aged with oak for 16 months and allowed to undergo malo-lactic fermentation before being racked to tank for finishing before bottling.

APPELLATION:

Lodi

ALCOHOL:

14.5% by Vol.

RESIDUAL SUGAR:

0.10 g/100mL (%)

PH:

3.57

TOTAL ACIDITY:

6.0 g/L as Tartaric Acid

HARVESTED:

October 15, 2012

BRIX AT HARVEST:

25.5° Brix Average

BOTTLED:

December, 2014

PRODUCTION:

643 cases