

2007 California Tempranillo

Vineyard Note:

Located north of Napa Valley in the appellation of Clear Lake in Lake County, the Madder Lake Vineyard is a beautiful site encompassing a sloping elevation of up to 2,200 feet. This higher altitude provides cooler days and evenings in an otherwise warm growing region. Late autumn winds blow off of Clear Lake extending the growing season. This incredible site was planted in 1998 to the Tempranillo clone, Del Duero. The Madder Lake Vineyard is comprised of red volcanic soils with very little topsoil and an extremely rocky terrain, which forces the vines to fight for life. This low vigor vineyard yields less than two tons of fruit per acre, thus producing fruit of great intensity and character. The Sueño Vineyard sits to the east of Lodi in the Clements Hills Appellation. The soils consist of silty loam providing the vines the right combination of available water and nutrient uptake. This unique and ancient variety thrives in the Mediterranean climate of Clements Hills and proves to be difficult to grow with an uneven and late spring start, compacted by extremely low yields.

Winemaking Note:

The grapes for both the Tempranillo and Graciano were hand harvested and hand sorted into half-ton picking bins and brought directly to Turley Wine Cellars' winery. Extra care and attention was given: dry ice was feathered into the bins during the pick to prevent spoilage and oxidation. The fermentations were similar for both varieties and started with a three-day cold soak so as to assure good tannin management and color extraction. The fruit was then removed from refrigeration, warming and activating the native yeasts. Two gentle punch-downs per day were performed while the fermentations occurred. The Tempranillo showed classic characteristics of ripe blue and black fruits, dark earth and warm tar. The Graciano demonstrated stewed red fruits characteristics with streaks of racy red flavors, exotic spices and earthen tones. As Tempranillo tends to be tannic, especially given the extreme exposures, soils and terrain of the Madder Lake Vineyard, the wine was pressed off before the fermentation was complete, helping to further manage its tannin profile. Primary and secondary fermentation finished in barrel, which included a 500-liter pungent. Racked after six months on its lees and blended with 10% Graciano from the 2008 vintage, the finished cuvee consists of seven French oak barrels of which 40% are new.

Tasting Note:

With its breathtaking dark purple hue, this Tempranillo blend offers distinctive aromas of sweet black plum, saddle leather, mineral and spice. This complexity extends to the palate, which is laden with notes of flowers, stewed red berry, sweet cherry and minerality. The mid-palate is weighty with dense, dark fruits and framed by the bold and balanced tannins. The medium-long length is lively and memorable with notes of Mediterranean spice and black fruits.

Grape Variety:
90% Tempranillo - 2007
10% Graciano - 2008

Vineyards:
Madder Lake Vineyard
Sueño Vineyard

Appellations:
Clear Lake, Lake County
Clements Hills, Lodi

Harvest date:
August 30, 2007
September 12, 2008

Vinification:
Three day cold soak;
natural yeasts;
finished primary
fermentation in barrel

Barrel Aging:
6 French Oak barrels;
1 500-liter pungent,
40% new

Maturity Assessment:
2010-2022

Alcohol Content:
15.29%

Production:
7 barrels

Winemaker:
Jon Grant