

2008 California Tempranillo**Vineyard Note:**

Located north of Napa Valley in the appellation of Clear Lake in Lake County, the **Madder Lake Vineyard** encompasses a sloping elevation of up to 2,200 feet. This higher altitude provides cooler days and evenings in a hot growing region, and late autumn winds blow off Clear Lake to extend the growing season. This site was planted in 1998 to the **Tempranillo** clone, Del Duero, on two different rootstocks, all trained on a bi-lateral cordon. Comprised of red volcanic soils with very little topsoil and an extremely rocky terrain, the vines are forced 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 **Liberty Oaks Vineyard** is located in the appellation of Jahant, Lodi and is farmed by Vineyard Manager and Vintner, Markus Bokisch. Planted in 1999 to the **Tempranillo** clone, Del Duero, the soils are volcanic clay loam, which force the vines to reach deep into the earth for nutrients. The Tempranillo sourced from this vineyard comprises 33% of this wine.

The **Sueño Vineyard**, meaning 'dream' in Spanish, is located in the Clements Hills section of eastern Lodi and produces the **Graciano** grape (from the Rhone clone), which is integral to this wine's final blend. This vineyard was planted in 1999 is farmed by Markus Bokisch. The soils are comprised of well-drained, volcanic clay loam and decomposed granite. This site is certified organic (CCOF).

Winemaking Note:

The fruit was hand harvested and hand sorted into half-ton picking bins and brought directly to Turley Wine Cellars. Extra care and attention was given to the fruit: dry ice was feathered into the picking bins to prevent spoilage and oxidation. With a five-to-seven day cold soak, including one punch-down per day, tannin management and color extraction was assured. The fruit was then removed from refrigeration, warming and activating the native yeasts, and placed into open-top fermenters. One-third of the Tempranillo from the Madder Lake Vineyard was left in its whole-cluster state, while 100% of the fruit from the Liberty Oaks and Sueno Vineyards was destemmed. As Tempranillo tends to be tannic, especially given the extreme exposures and terrain of the Madder Lake Vineyard, two gentle punch downs at the height of fermentation were performed. Pressing off the skins before the fermentation was complete helped to further manage its tannin profile. French oak barrels were employed, 40% of which were new and the remainder 1-4 years in age. The wine was raked twice during barrel aging and bottled on 12 December 2009.

Tasting Note:

This darkly hued wine introduces itself with aromas of sweet blackberry, purple Italian plum, graphite, baking spice, smoke, and a hint of leather and game. The full-bodied palate sings with notes of black and red cherry and berry, black and white pepper, violet and complex note of graphite minerality. The wine's frame of resolved tannin balances the considerable weight from the dense core of fruit. The length is long, studded with notes of orange peel and pepper.

Grape Variety:
94% Tempranillo
6% Graciano

Appellations:
Clear Lake, Lake County
Jahant and Clements Hills, Lodi

Harvest Dates:
Liberty Oaks Vineyard
28 August 2008 | 25.7 brix
Madder Lake Vineyard
1 September 2008 | 25.9 brix
Sueño Vineyard
12 September 2008 | 24.8 brix

Barrel Aging:
15 French Oak barrels
40% new oak with the
remainder 1-4 years old

Final Blend:
Madder Lake Vineyard 60%
Liberty Oaks Vineyard 33%
Sueño Vineyard 7%

Maturity Assessment:
2010-2018

Alcohol Content:
14.6%

Production:
15 barrels

Winemaker:
Jon Grant