

2009 California Tempranillo**Vineyard Note:**

This Tempranillo is compromised of fruit from three different California vineyards: **Madder Lake Vineyard, Liberty Oaks Vineyard and Sueño Vineyard.**

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. Late autumn winds blow off of Clear Lake to extend the growing season. This site was planted in 1998 to the Tempranillo clone, Del Duero, on two different rootstocks. 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 fruit of great intensity and character and makes up approximately one-third of this wine.

The **Liberty Oaks Vineyard** is located in the appellation of Jahant, Lodi. Farmed by esteemed vineyard manager and vintner, Markus Bokisch, this vineyard was 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 warm Lodi sun produces exceptional Tempranillo with plush purple fruit flavors and spice. The Tempranillo sourced from this vineyard comprises 55% 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. Graciano is rarely planted and possibly one of the oldest commercially grown varieties in Spain. The Sueño Vineyard was planted in 1999 to several different grape varieties, many of which are Spanish in origin, and 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. 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 Sueño Vineyards was de-stemmed. To ensure further tannin management, no more than two gentle punch-downs per day were performed during the height of fermentation. New French oak barrels were employed, 40% of which were new, and the wine was aged in barrel for one year.

Tasting Note:

With a deeply hued purple color, this Tempranillo exhibits great depth and character. Intensely perfumed with aromas of blackberry, purple fruit, black pepper, bacon and smoke. The palate is full-bodied yet restrained; fine tannins mingle seamlessly with rich notes of roasted red fruit, dried leaf, roasted meat, Mediterranean herb and an interesting hint of minerality. Sophisticated and rich, this wine has a long length, ending on a note of sweet red berry and smoke.

Maturity Assessment:
2011-2026

Grape Variety:
90% Tempranillo
10% Graciano

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

Harvest Dates:
September 8 – 25, 2009

Barrel Aging:
Exclusively French Oak
barrels 40% new

Final Blend:
Madder Lake Vineyard 35%
Liberty Oaks Vineyard 55%
Sueño Vineyard 10%

Alcohol Content:
14.6%

Total Acidity:
0.56 g/100mL

pH:
3.78

Production:
550 cases

Winemaker:
Jon Grant