

## STRAIGHT LINE WINE TEMPRANILLO 2010

## TASTING NOTES

Intriguing aromas of concentrated plum, dried fig and briar patch lead to flavors of tobacco, white chocolate, hibiscus tea, Mediterranean herbs and pomegranate with beautifully integrated, flinty minerals and ripe, round tannins. The core of this wine is resplendent with varietal characters of red and black fruits, tar and spice which cascade into a persistent finish.

## VINEYARD NOTES

This Tempranillo is comprised of fruit from three different California vineyards: Madder Lake Vineyard, Liberty Oaks Vineyard and the Terra Alta Vineyard. The terroir and innate qualities from these three vineyards combine to make the whole of this wine greater than its individual parts.

Madder Lake is a rugged mountain-side vineyard north of Napa Valley in Clear Lake. With altitudes reaching 2,200 feet and iron-rich volcanic soil with boulders the size of small cars, this low vigor vineyard yields intense fruit with big blue and black fruit, spice, tar and tannin.

The Liberty Oaks Vineyard, in the Jahant appellation of Lodi, is farmed by esteemed vineyard manager and vintner, Markus Bokisch. The air is warm and the soils volcanic clay loam, forcing the vines to reach deep into the earth for nutrients. The result is Tempranillo with plush, purple fruit flavors, spice and dramatic richness on the palate.

The first two vineyards create the frame, but the final piece of the blend comes from Graciano, an ancient and rare Spanish variety, grown in the Terra Alta Vineyard in Lockeford, CA. The variety and vineyard combination creates the magical component to complete this wine by rounding out the mid-palate with a core of red fruit sweetness. The vineyard is CCOF.

## WINEMAKING NOTES

The fruit was hand harvested and hand sorted into half-ton picking bins and brought directly to Turley Wine Cellars. With a seven day cold soak, including one punch-down per day, tannin management and color extraction was assured. The fruit was removed from refrigeration to activate the native yeasts, and placed into open-top fermenters. One-third of the grapes from the Madder Lake vineyard were fermented whole-cluster. To ensure further tannin management, no more than two gentle punch-downs per day were preformed. 500L puncheon and new French oak barrels, 40% of which were new and the wine was aged for one year. Bottled without fining or filtration.



## VARIETY

90% Tempranillo  
10% Graciano

## VINEYARDS

40% Liberty Oaks Vineyard  
50% Madder Lake Vineyard  
10% Terra Alta Vineyard

## PRODUCTION

550 cases

## OPTIMAL MATURITY

2012 – 2020

## HARVESTED

Sept 29 & 30

## BARREL AGEING

12 months in French Oak  
40% new including 500L  
puncheon

## ALCOHOL

14.0%

## ACIDITY

5.6g/L

## pH

3.68

## WINEMAKER

Jon Grant