

notes of dark berries and rye toast.



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## RESERVE TEMPRANILLO 2015

Varietals	Winemaking	
El Pomar District AVA 100% Tempranillo from Pomar Junction Vineyard	Analysis • pH 3.60 • Alcohol 13.9% • R.S. 0.21 • T.A58g/L	<ul> <li>Production</li> <li>142 cases</li> <li>Aging: 22 months</li> <li>Cooperage: 35% New Oak (French &amp; American)</li> <li>Bottled June 8, 2017</li> </ul>
Tasting Notes	Pairing Suggestions	
This wine expresses itself in dark and earthy aromas and flavors. Dried black cherries and leather aromas mingle with hints of nutmeg and clay. Intense tannic structure and flavors of black currant lead to freshly brewed Italian espresso. This wine has a lengthy finish with	Tempranillo pairs well with all types of food because of its savory qualities. It's perfect with roasted vegetables and cured meats. Lasagna, pizza and dishes with tomato-based sauces are fantastic with this wine.	