



**T E M P R A N I L L O**

**WINEMAKER COMMENTS**

Typified by strong fruit characters of strawberry and cherry. The aroma also has hints of flowers and dried leaves. The taste is supple and round with a soft tannic finish.

**FOOD PAIRING RECOMMENDATION**

Pair with black olives, pizza, burritos, roast lamb, jambalaya, or blue cheese.

**TECHNICAL NOTES**

*Varietal:* 95% Tempranillo, 5% Tannat

*Harvest date:* August 2015

*Wine pH:* 3.61

*Finished Alcohol:* 14.1%

*Barrel Regime:* 30 months, 33% New American /  
66% Neutral Barrels

*Bottling Date:* February 27, 2018

*Case Production:* 223

