



2005 Calaveras County Murgatroyd

TASTING NOTES

With a name like “Murgatroyd” you might expect this wine to smell and taste like a **pink mountain lion**. While this wine is as **dry and intense** as a night in the desert, and its spice and herbal aromas might be the result of a **romp in the sagebrush**, nothing could be further from the truth. Bright aromas of **plum and blueberry**, and full fruit flavors of **raspberries, currants and vanilla**, are certainly nothing like a pink mountain lion. Then again... why is he **pink**?

PRODUCTION NOTES

Upon reaching the winery, each of these lots fermented with approximately 75% of the berries crushed and 25% destemmed and left as “whole-berries”. After primary fermentation, the wines were pressed and racked to barrels where we induce the secondary, or malolactic, fermentation to soften the mouthfeel. The wine spent 23 months in American, French and Hungarian oak before being bottled.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

- 24% Cabernet Sauvignon from Vallecito Vineyards
- 22% Cabernet Sauvignon from the Tanner Vineyard
- 23% Petit Verdot from the Tanner Vineyard
- 12% Tempranillo from Silvaspoons Vineyard
- 10% Tempranillo from Roller Vineyard
- 9% Grenache from the Boeger Vineyard

Harvest Date:

You Must Be Joking!

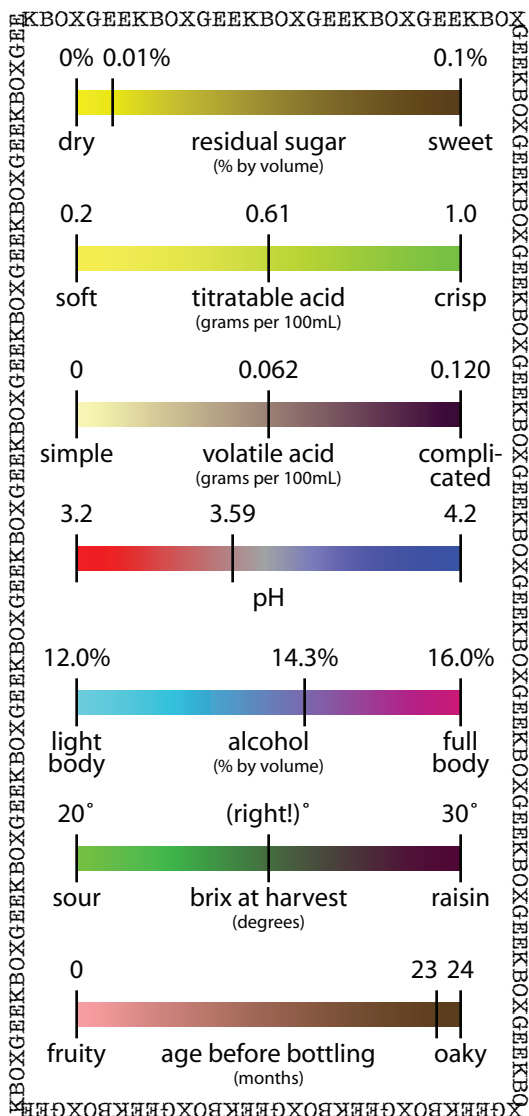
Oak Program:

- 10% new American oak
- 10% new Hungarian oak
- 80% 2-year old American & French oak

Food Pairings: Murginade!

marinade tri-tip in Murgatroyd, soy sauce, ginger, honey -
anything with a big marinara sauce -
stinky cheeses or a nice cigar

Suggested Retail Price: \$24



Still Confused? Don't be! Just check out our “Geek Sheet Cheat Sheet”