

# Twisted Oak



2006  
**GRENACHE**  
CALAVERAS COUNTY

## 2006 Calaveras County Grenache

Silver Medal, San Francisco Chronicle Wine Competition!

### TASTING NOTES

A light bodied red wine with **soft** tannins. Aromas of strawberries, raspberries, strawberries, nutmeg, strawberries, and a hint of minerality. Flavors of strawberries, cherries, strawberries, black pepper and anise, and some strawberry notes. Why do I have this sudden craving for **shortcake**?

### PRODUCTION NOTES

The 2006 vintage of the Grenache was grown at the **Dalton Vineyard** here in Calaveras not far from the Calaveras River. Vineyard manager Steve Collum planted these vines with the intention of growing **top notch** Rhône varietals. This is the same vineyard that gives us the **River of Skulls**. This lot was fermented in open top vessels over a period of 7 days. The grapes were then pressed off of the skins and allowed to settle for one week before being racked into the barrels for the aging process. The wine spent 11 months in mostly used neutral barrels but in order to add more spice elements as well as round out the tannin structure, a **smattering of newer oak** was used. Finally, we blended in 10% Syrah from the Tanner vineyard for some depth and structure.

### TECHNICAL NITTY GRITTY

#### Varietals & Vineyards:

90% Grenache from Dalton Vineyard  
10% Syrah from the Tanner Vineyard

#### Harvest Date:

October 15th, 2006

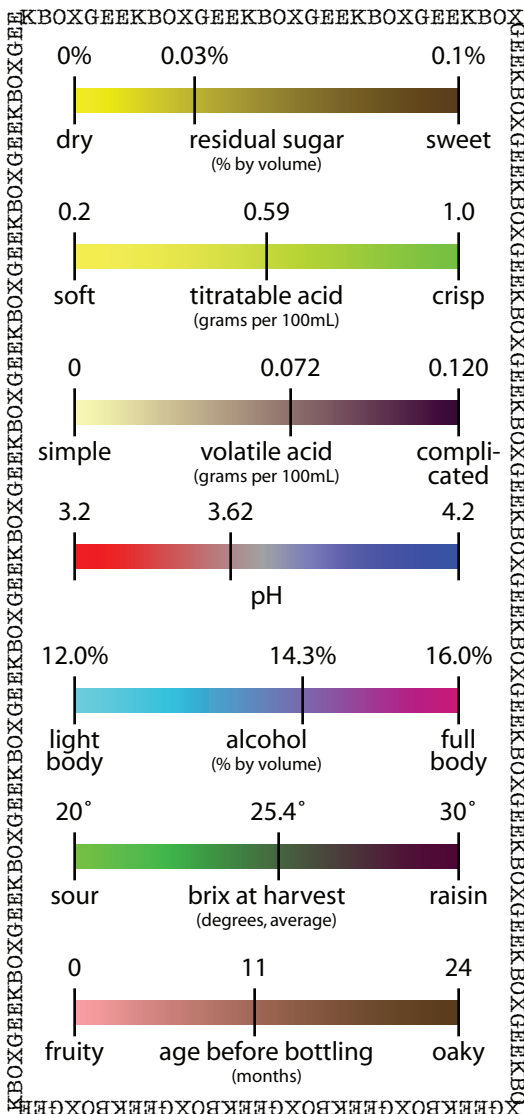
#### Oak Program:

20% new American oak  
80% neutral oak

#### Food Pairings: Cry Fowl!

Quail, game hens, or even good old chicken  
- and HAM! how about ham? (ham is like bacon, only it's ham)  
- and for dessert, deep dark chocolate!

**Suggested Retail Price:** \$18



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