

# Twisted Oak



MURGATROYD

## 2006 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

It's like a tour in your mouth of four of our **favorite local vineyards!** At the winery, we gently destemmed and crushed the fruit into small 4' x 4' boxes. We fermented them over 12 days. The cap was **punched down** 3 times a day during the early part of fermentation, reducing to twice a day in later stages. After more than three weeks of **extended maceration**, the must was pressed and then racked into oak barrels for secondary fermentation. We then racked the wines out of barrels and finally sent it back down to barrel for ageing. Just prior to bottling, the four lots were all blended together and filtered lightly.

### TECHNICAL NITTY GRITTY

#### Varietals & Vineyards:

- 30% Cabernet Sauvignon from Vallecito Vineyards
- 32% Mourvedre from the Tanner Vineyard
- 24% Tempranillo from Rolleri Vineyard
- 14% Grenache from the Dalton Vineyard

#### Harvest Date:

You Must Be Joking!

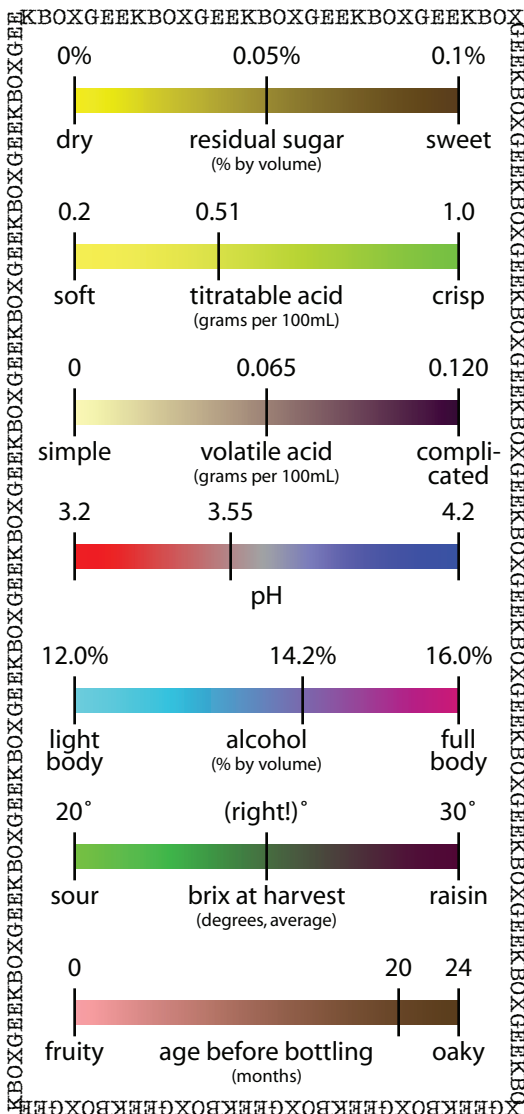
#### Oak Program:

- 15% new American oak
- 85% neutral 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"