

Twisted Oak



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2006 Calaveras County *%#&@!

Gold Medal, San Francisco Chronicle
Wine Competition!

TASTING NOTES

The **meaty and peppery** characters and hints of Provençal **herbs and spices** might have you thinking this Rhône-style blend of Mourvedre, Syrah, and Grenache just fell out of a “**California Cheese**” commercial. Well, the name is the only cheesy thing about it! Those bright fruit flavors of **blackberry and cherry** sure ain’t no **bull!** (Note: No animals were **harmed** in the writing of these tasting notes.)

PRODUCTION NOTES

The 2006 vintage of this **profanely** named red Rhône-style blend was made from grapes sourced entirely from Calaveras County. The base for this wine is Mourvedre from the **Tanner Vineyard** here in Vallecito, owned and operated by Dick and Ron Tanner and their sister Judy. We blended in some Syrah from the Tanner vineyard as well. The Grenache, from the **Dalton Vineyard**, is also grown 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.

The final blending decisions were based on the particular contributions that each grape could make to the blend. For **bright fruit flavors** up front, we started with Grenache. For mid-palate fruit and **elements of spice**, as well as an overall base for the wine, we used Mourvedre. Finally, Syrah was added for **dark fruit flavors and powerful structure**. All lots were fermented in open top vessels over a period of 10 days. They were pressed off of the skins and allowed to settle for one week before being racked into the barrels for the ageing process. The wine spent 11 months in new and used barrels in order to add more spice elements as well as round out the tannin structure.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

50% Mourvedre from the Tanner Vineyard
28% Syrah from the Tanner Vineyard
22% Grenache from the Dalton Vineyard

Harvest Date:

Fermento wouldn't tell us.

Oak Program:

30% New American oak
30% 1-yr old French oak
40% Neutral oak

Food Pairings: Pairs and Rhymes with Duck!

Also barbecued baby back ribs, and Szechuan foods.

Suggested Retail Price: \$18

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