

2006 Calaveras County

River of Skulls

TASTING NOTES

With a name like **River of Skulls**, you know it has to be good... An ankle bone of **cherries** is connected to the shin bone of **raspberries**, which connects to the knee bone of **smoky vanilla**. The knee bone is connected to the leg bone of **Mourvedre's natural tobacco character**, which connects to the hip bone, back bone and neck bone of a **nice long finish. Oh Dem Skulls!**

PRODUCTION NOTES

The Dalton vineyard is in the vicinity of the **Calaveras River, AKA the River of Skulls**. It is a beautiful vineyard out on **Dogtown Road** here in Calaveras and is planted with about 8 different varietals. The Spanish clone of **Mourvedre** (Monastrell) is what makes up the lion's share of this wine. This Mourvedre is usually one of the last blocks we pick, typically taking until late October in order to ripen for picking. This gives the finished wine an abundance of structure, complexity and depth. The wine was crushed into **small bins** for fermentation with approximately 25% of the berries uncrushed. This gives the wine more cherry fruit characters. After fermentation, 10% Syrah from the same vineyard was blended in to enhance the **backbone**. The wine was aged in new oak barrels as well as neutral barrels for 19 months.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

90% Mourvedre
10% Syrah, both from the Dalton Vineyards

Harvest Date:

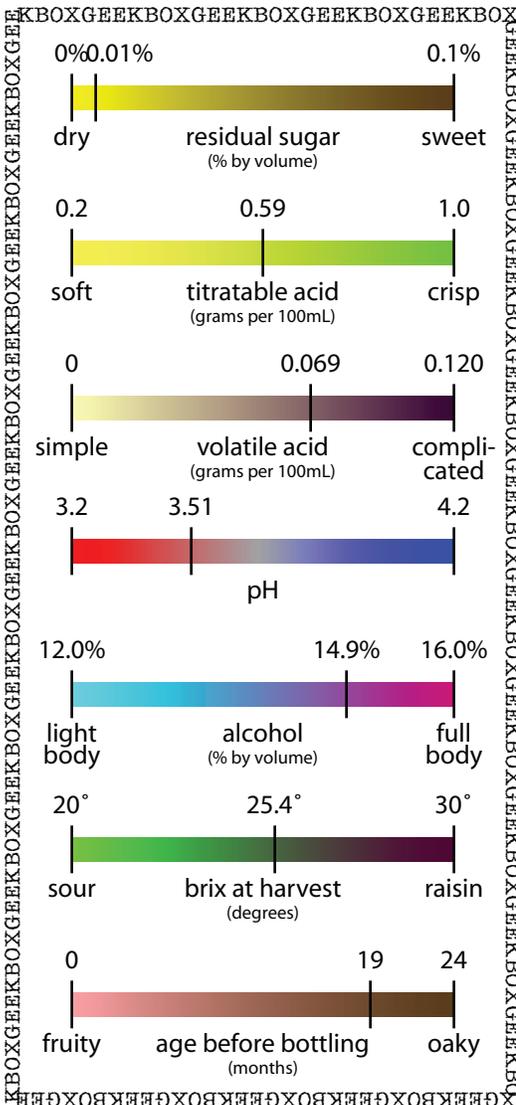
8/26 & 10/19 - guess which is which!

Oak Program:

40% New French oak
10% New Eastern European oak
50% Neutral oak

Food Pairings: Dead People!

Just kidding - How about Lamb, Pork and Risotto?



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