2006 Calaveras County "The Spaniard"

Gold Medal, Riverside International Wine Competition

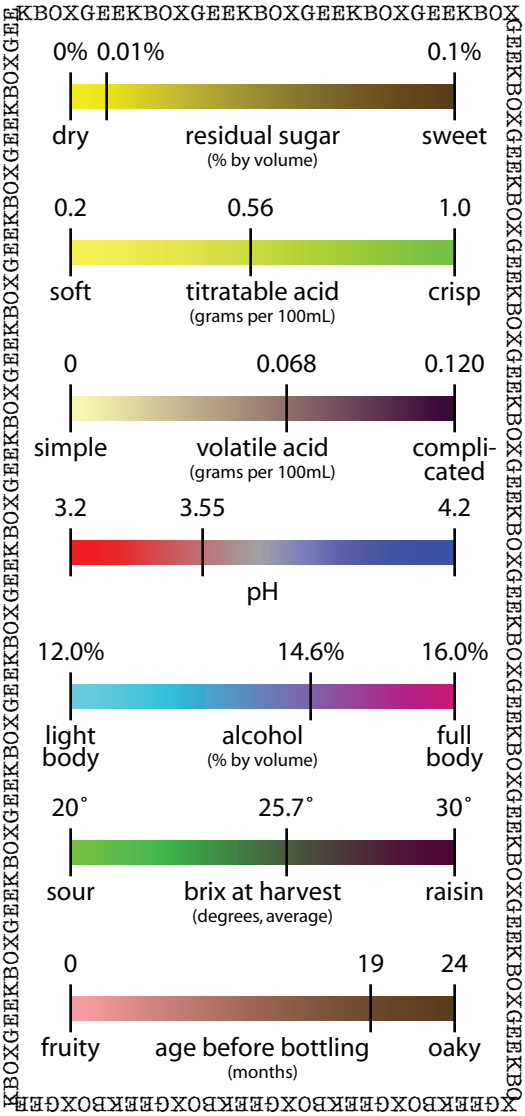
92 points ~ Wine Enthusiast

TASTING NOTES

We have quite a hodgepodge of **tasting notes** for The Spaniard, so rather than wrap a narrative of **questionable cleverness** around them, we're just going to throw them right at you: "Cherry Sweet Tart" "Leather berry berry" "**Oakberry pepper**" "Great gams" (**gams?**) "Fruitalicious" "Way better than **beer**" "A great [Italian] red" (that was one confused taster, and we won't repeat the inappropriate **ethnic characterization** that rhymes with Winnebago.) Our favorite: "It's **turtles** all the way down!" OK, so that last one is maybe **too hip** for the room (you can read about it on Wikipedia) ~ we're pretty sure he was referring to the long finish

PRODUCTION NOTES

2006 was a **fantastic** year for the Tempranillo lots here in Calaveras. The growing season started with another late bloom. As the summer progressed we had a short but intense heat wave in late July(110 degrees for nearly 2 weeks). As August began, the weather cooled back down again to very average temperatures of mid-to-high 80's which slowed the ripening process down a little and gave the vines a little more "hang time". The estate Tempranillo here on Red Hill ripened up so evenly throughout the vintage and the Sheep Shack vineyard came in with **mucho** intensity! At the winery, we gently destemmed and crushed the fruit into small 4' x 4' boxes leaving approximately 30% of the berries uncrushed. We fermented them over 10 days. The cap was **punched down 4 times a day** during the early part of fermentation, reducing to twice a day in later stages. After two weeks, the must was pressed and then racked into brand new French oak barrels for secondary fermentation. We then pulled out the wines, blended in the Graciano and Garnacha for depth and brightness, and then sent the wine back down to barrel for aging.



TECHNICAL NITTY GRITTY

Varietals & Vineyards:
23% Tempranillo, Twisted Oak Winery, Sheep Shack Vineyard
43% Tempranillo, Spaniard Block, Twisted Oak Winery
20% Graciano, Willow Block, Twisted Oak Winery
14% Garnacha, Oruga and Colina Roja Blocks, Twisted Oak Winery

Harvest Date:
September 19th and 27th, 2006 for the Tempranillo, September 6th, 2006 for the Graciano, October 20th, 2006 for the Garnacha

Oak Program:
65% new French oak, 10% new American oak, 25% 2 year old French oak

Food Pairings: Grilled Meat!
If you don't ever drink this with lamb, you're not livin' right!!
(Beef is OK, too ~ really!)

Suggested Retail Price: $49

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

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