

Twisted Oak



2006
TEMPRANILLO
CALAVERAS COUNTY

2006 Calaveras County Tempranillo

TASTING NOTES

A late night **infomercial** from a couple of years ago for a questionable land deal in northern California had a well-known **TV cop** from the 1980s telling you “You Gonna Love It!” Well, there is **nothing questionable** about the Calaveras County land that grows this Tempranillo! It starts off with spicy aromas like raspberries, blueberries and nutmeg, and finishes with flavors of black pepper, cherries and tobacco. We’re absolutely certain **“You Gonna Love It!”**

PRODUCTION NOTES

The 2006 growing season in Calaveras started with an early bloom followed by a long and normal warming pattern. This enabled us to acclimate the vines to the typical summer heat in this warm region. The fruit load at both vineyards was kept under 3.25 tons per acre which is a fairly small crop for this often vigorous varietal. The naturally intense flavors and body of this great varietal make it a great match for the Calaveras region.

At the winery, we gently destemmed and crushed the fruit into open-top fermenters leaving approximately 20% of the berries uncrushed. We fermented them over 12 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 almost two weeks, the must was pressed and then racked into barrels for secondary fermentation. We then pulled out the wines, blended in the Cabernet for complexity, and then sent the wine back down to barrel for ageing.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

86% Tempranillo, Rolleri Vineyard in Angels Camp
14% Cabernet Sauvignon, Vallecito Vineyards

Harvest Date:

September 2nd (Temp) and 29th (Cab)

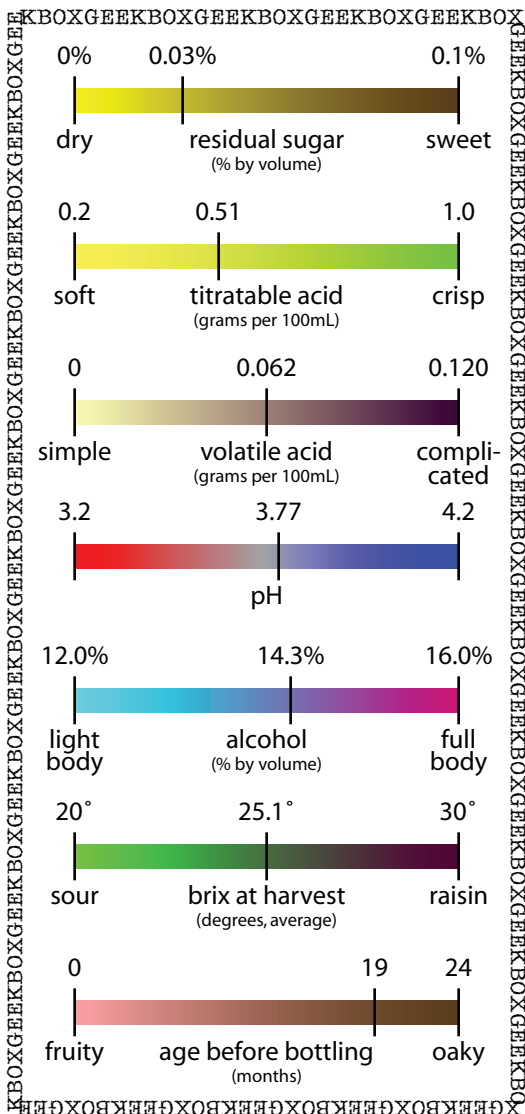
Oak Program:

30% new American oak
70% neutral oak

Food Pairings: Tapas!

spicy sausages and salamis
ham - game - pot roast - linguica
even lamb or pasta!

Suggested Retail Price: \$24



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