

# Twisted Oak



## RUBEN'S BLEND

# 2007 Sierra Foothills "Ruben's Blend"

## TASTING NOTES

These tasting notes are often based on the winemaker's notes. Well, this time he told me that this blend had aromas of **lemon, pear, apple, jasmine and mushroom**. Jasmine and Mushroom? You won't find that combination in the Bath Soap Dept.! Then he goes on to mention nutty flavors of **lemon and citrus**. Okay, so now we have jasmine and mushrooms and lemons and nuts. Is this **insane** or what? Well, what I can tell you is that this blend is pretty damn yummy, and has a **long creamy finish**. And there is nothing wrong with a long creamy finish, I always say.

## PRODUCTION NOTES

The fruit for this wine is grown at two different vineyards. The Sumu Kaw Vineyard in El Dorado brings us the Marsanne, Roussanne and Viognier. Elevation at the vineyard is 2800 feet. These vines are planted on a steep West-Northwestern slope on a ridge banked by a pine forest on the morning/east side, making it one of the cooler spots in an otherwise warm climate region. The vines are on a Vertical Shoot Positioned trellis system (VSP) in order to maximize sun exposure to the leaf canopy. Soils at the site are sandy loam with moderate nutrient levels. The second is the Tanner vineyard here in Calaveras. From the Tanner vineyard comes the much more rare Rolle varietal, also known as Vermentino. Brothers Dick and Ron Tanner, along with their sister Judie Block and their families, are extremely committed to learning from their vineyard and tweaking wherever necessary each and every year.

Upon reaching the winery, the fruit was gently crushed and then allowed to soak on the skins for a short time (1 hour) in order to gain some complexity. After an hour, the fruit was pressed to remove the clear juice from the skins and seeds. After pressing, the wines were inoculated with a Rhone yeast strain and the yeast monitored throughout fermentation to ensure optimal yeast viability. The Viognier and Roussanne were barrel fermented in 25% new French oak which adds to the mouthfeel and completes the nutty flavors. The Marsanne and Rolle were fermented slowly at a temperature of 58 degrees. After the end of primary fermentation, we began stirring the lees in the barrels vigorously every week to enhance mouthfeel, for an additional 8 weeks and the wine was bottled after a full 6 months in wood.

## TECHNICAL NITTY GRITTY

### Varietals & Vineyards:

46% Marsanne from the Sumu Kaw Vineyard  
23% Roussanne from the Sumu Kaw Vineyard  
21% Rolle (Vermentino) from Tanner Vineyard  
19% Viognier from Sumu Kaw Vineyard

### Harvest Date:

For 4 lots? Are you kidding???

### Oak Program:

25% new French oak  
55% neutral oak  
20% stainless steel

**Food Pairings: He said creamy!** Soft creamy cheeses, BBQ'd Chicken, Spanish or Asian dishes

**Suggested Retail Price:** \$24

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