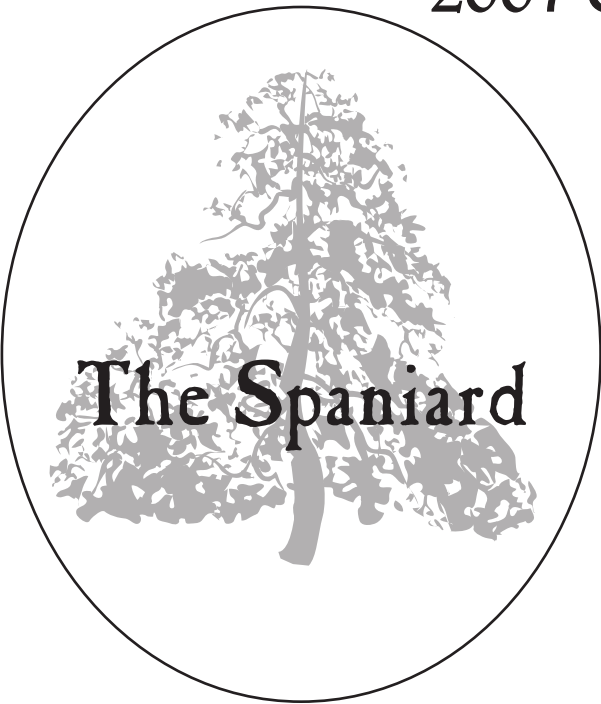


2007 Calaveras County "The Spaniard"



Chairman's Award, Riverside International Wine Competition!
 Double Gold, San Francisco International Wine Competition!
 Gold Medal, Calaveras Wine Competition!
 Gold Medal, Los Angeles International Wine & Spirits Competition!
 93 Points, Wine Enthusiast!
 "Flying Squirrel Heart! 102.02 points!" - Hardy on Dirty South Wine

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

The 2007 growing season started with another typical foothill late bloom. As the summer began we had a prolonged intense heat wave that began in late June. As August began, the weather cooled down to very average temperatures. This was **exactly** what the vines needed as the ripening process was slowed down a little. The estate Tempranillo here on Red Hill **ripened up very evenly** and showed deep plummy and blueberry character and the Sheep Shack vineyard in Murphys came in **bright and full!** At the winery, we gently destemmed and crushed the fruit into small 4' x 4' boxes leaving approximately 35% 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 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:

20% Tempranillo, Twisted Oak Winery, Sheep Shack Vineyard
 44% Tempranillo, Spaniard Block, Twisted Oak Winery
 20% Graciano, Willow Block, Twisted Oak Winery
 16% Garnacha, Oruga and Colina Roja Blocks, Twisted Oak Winery

Harvest Date:

September 6th and 29th, 2007 for the Tempranillo, September 5th, 2007 for the Graciano, September 13th and October 16th, 2007 for the Garnacha

Oak Program:

60% new French oak, 15% 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 Sheet**"

