



2008 Calaveras County Murgatroyd

TASTING NOTES

With a name like “Murgatroyd” you might expect this wine to smell and taste like a **pink mountain lion**. While this wine is as **dry and intense** as a night in the desert, and its spice and herbal aromas might be the result of a **romp in the sagebrush**, nothing could be further from the truth. Bright aromas of **raspberry and red currant**, and full fruit flavors of **raspberries, cassis and black cherry**, are certainly nothing like a pink mountain lion. Then again... why is he **pink**?

PRODUCTION NOTES

2008 was a real **challenge** to local growers, starting with devastating frosts in areas throughout the Sierra Foothills. At the Both Rolleri and Tanner Vineyards, **southern** exposures helped to avoid catastrophic frost damage that affected so many vineyards throughout the state. Petit Verdot, a Bordeaux Varietal, and Mourvedre, a Rhone Varietal, team up with Spain’s noble Tempranillo to make something in the way of a Spanish Style of **Claret**, sort of our Twist on a Bordeaux style wine!

At the winery, we destemmed the grapes into **open topped** tanks and small bins for fermentation, where we gently **punched down** the cap three times a day. After fermentation, the three separate components of the blend were aged separately in barrels which best suited the varietal **characters** that make up the blend. Tempranillo was aged in 100% French Oak, much of it new. Mourvedre was aged in neutral barrels to bring optimum fruit characters, and Petit Verdot was aged in American Oak barrels to develop more quickly and to give both power and finesse. After 30 months of care, the wines were blended together shortly before bottling.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

38% Mourvedre from the Tanner Vineyard
 38% Tempranillo from Rolleri Vineyard
 24% Petit Verdot from the Tanner Vineyard

Harvest Date:

You Must Be Joking!

Oak Program:

45% new French & American oak
 55% neutral oak

Food Pairings: Murginade!

Marinade tri-tip in Murgatroyd, soy sauce, ginger, honey.
 Anything with a big marinara sauce - stinky cheeses or a nice cigar
 Lamb Osso Bucco? Heavens to Murgatroyd!
 Asian style marinated Flank Steak, served over a bed of angel hair pasta with horseradish cream.

Suggested Retail Price: \$24

200 cases produced
twistedoak.com/murgy

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

