

2007 Calaveras County "Parcel 17"

Double Gold and Best Red Blend of California,
California State Fair Wine CompetitionI

Gold Medal, Orange County Fair Commercial Wine CompetitionI

TASTING NOTES

Intense aromas of **blueberries and cherries** with **nutmeg and cinnamon**. Bright flavors of raspberries and some **caramel** flavors. The mouthfeel is dry and tannic but just now beginning to **soften**. **Finishes long** with **black cherries and spice**. (A normal tasting note - can you stand it?)

PRODUCTION NOTES

The Parcel 17 vineyard is planted with 3 Spanish clones that are **rarely** seen here in the states. Normally the Graciano ripens early and the Monastrell and Mazuelo ripen pretty close together a week or two later. However in the 2008 vintage, for the second year in a row they all ripened evenly and we were able to pick them all together. The lots all **co-fermented** together and then were pressed into barrels for malolactic fermentation. After a couple of early rackings, the wine was finally put to bed in 50% new wood for the first portion of its aging period.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

54% Monastrell (Mourvedre) from Parcel 17 Vineyard
27% Mazuelo (Carignane) from Parcel 17 Vineyard
19% Graciano (Graciano) from Parcel 17 Vineyard

Harvest Date:

September 12, 2008

Oak Program:

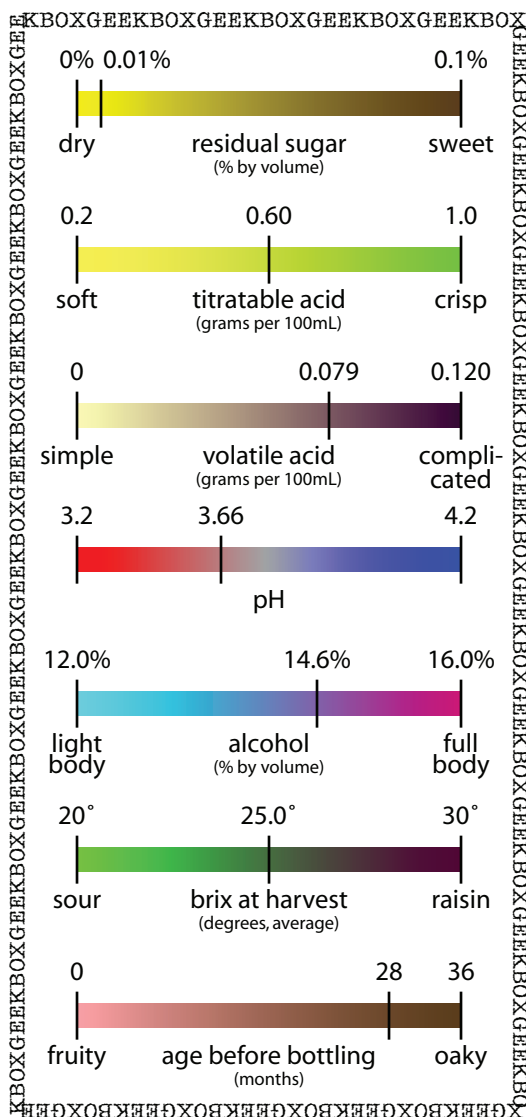
20% New French oak
30% New Eastern European oak
50% Neutral oak

Food Pairings: Ribs!

Beef or Pork - with Mushroom Risotto
or even... carne asada!

Suggested Retail Price: \$32

250 cases produced.



Scan this handy "QR code" to the left with your smartphone to access the product page!

twistedoak.com/parcel17

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