

# Twisted Oak



## RUBEN'S BLEND

# 2008 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, vanilla, gardenia 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 honey**. Okay, so now we have gardenias 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 Calaveras vineyards. The **Clondaire vineyard** brings us Marsanne, Roussanne and Grenache Blanc. Elevation at the vineyard is 1400 feet. These new vines are planted on a steep southwest slope amidst rolling hills all around. 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 rocky and slightly decomposed with moderate nutrient levels. The second vineyard is the **Dalton vineyard** (where we also source the **River of Skulls Mourvedre**). From the Dalton vineyard comes more Marsanne and Roussanne.

Upon reaching the winery, the fruit was gently crushed and 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 fermentation was started in stainless steel and transferred to barrels once the last lot came in. The wine finished out fermentation in 50% new French Oak and 50% neutral oak. 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 7 months in wood..

## TECHNICAL NITTY GRITTY

### Varietals & Vineyards:

- 27% Marsanne from the Dalton Vineyard
- 31% Roussanne from the Dalton Vineyard
- 14% Marsanne from Clondaire Vineyard
- 14% Roussanne from Clondaire Vineyard
- 14% Grenache Blanc from Clondaire Vineyard

### Harvest Date:

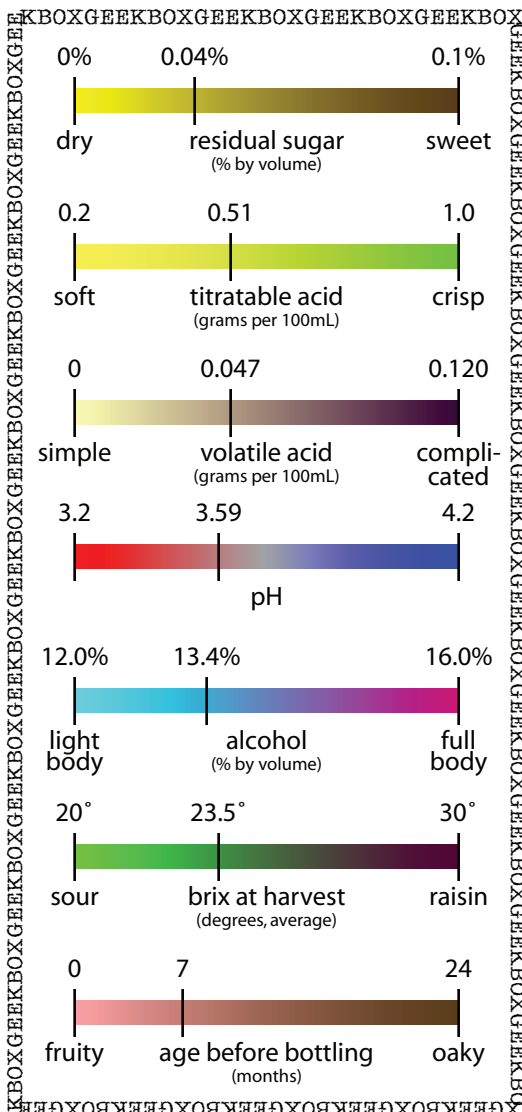
For 5 lots? Are you kidding???

### Oak Program:

- 50% new French oak
- 50% neutral oak

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

**Suggested Retail Price:** \$24



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