



2008 Calaveras County “The Spaniard”

91 Points, Wine Enthusiast magazine!

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 Redcurrant Plum bomb” “**Cedar cherry berry**” “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

Here at the Twisted Estate Vineyard, we saw **devastating** frosts in the spring of 2008, with a string of cold nights two weeks after budbreak, where shoots a foot long were completely destroyed, resulting in a very small, but **concentrated** crop.

Once again, The Spaniard was fermented as a **Field Blend**, where two or more varieties in the blend are **FERMENTED TOGETHER!** They are picked and destemmed into the same tank and cofermented, allowing some diverse interactions which give complexity to the blend. This time, Tempranillos from both of our Estate Vineyards and Graciano were fermented together, and shortly after the Garnacha was added. The Sheep Shack Vineyard (in Murphys) Tempranillo gives **structure** to the blend, while Spaniard Block gives softer tannins and forward fruit. Graciano brings a little extra weight on the palate and Garnacha just adds a bit of nice cherry fruits to the blend. The blend then was aged 28 months in new French Oak barrels and put to the “Cave of Wonders”.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

- 40% Tempranillo, Twisted Oak Winery, Sheep Shack Vineyard
- 44% Tempranillo, Spaniard Block, Twisted Oak Winery
- 12% Graciano, Willow Block, Twisted Oak Winery
- 4% Garnacha, Colina Roja Blocks, Twisted Oak Winery

Harvest Date:

September 2nd and 11th, 2008

Oak Program:

100% new French oak

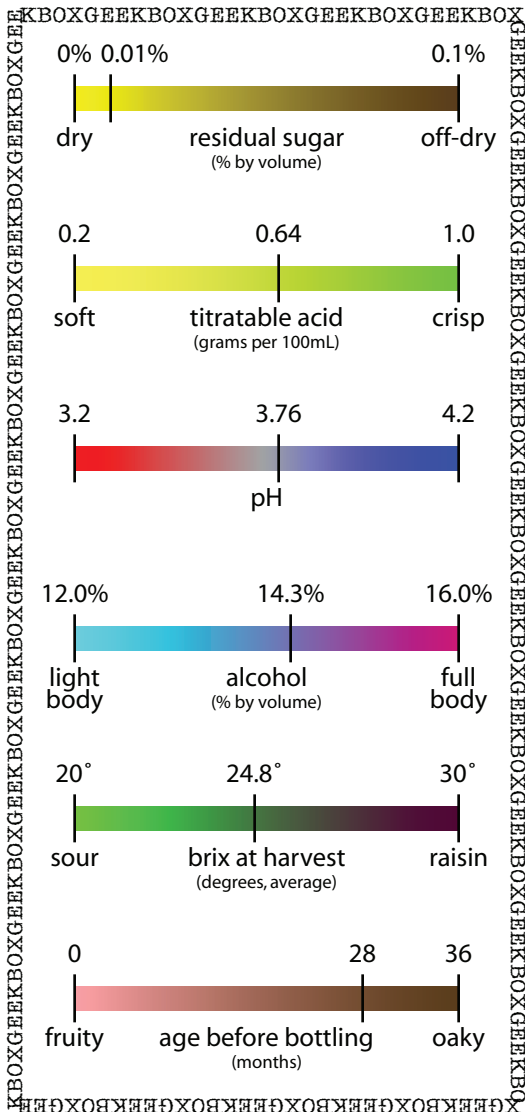
Food Pairings: Grilled Meat!

If you don’t ever drink this with lamb, you’re not livin’ right!! Well-marbled beef by itself, or lean cuts of beef with rich sauces. How about a Spanish Paprika rubbed Ribeye topped with Applewood smoked bacon and Cabrale Spanish Blue? How about it?

Suggested Retail Price: \$49

300 cases produced

twistedoak.com/spaniard2008



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