

2008 Calaveras County Torcido

TASTING NOTES

You remember when you were a little kid, and there was this little store round the corner that had a nice man behind the counter who would sell you a big bag of the **best candy for a nickel?** We don't either, **no one is that old!** But if we were that old, this wine might just remind us a little of those days, with aromas of **raspberries, clove and nutmeg**; and flavors of zingy **raspberry and blackberries** - maybe even that funny plum candy you used to think was yucky - finishing with impressions of 10W30 oil. Whoops, I guess we wandered into the **hardware** department, but I think you get the idea...

PRODUCTION NOTES

The Grenache from **our own Colina Roja** block was used this year in the Torcido. 2008 was our fourth vintage off of these vines. The vines are generally among the first vines to leaf out in the spring and the last to be harvested during Autumn. This gives these Grenache vines ample "hang-time" which really adds to complexity of aroma and flavor profiles.

Upon harvesting, these Grenache grapes were run through the crusher very early that same morning. Approximately 40% of the grapes were uncrushed and allowed to ferment as "**whole-berries**" from the inside out. This gives an extra little bit of "fruitiness" in the final wine. The must fermented over a period of 12 days in small bins. We then pressed the fresh wine off of the skins and racked it directly to barrels for secondary fermentation and ageing. After 16 months in barrel, we blended in 13% Petite Sirah from the Tanner vineyard. The wine was bottled 28 months after harvest.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

87% Grenache from the Colina Roja block, Twisted Oak
13% Petite Sirah from the Tanner Vineyard

Harvest Date:

September 19, 2008

Oak Program:

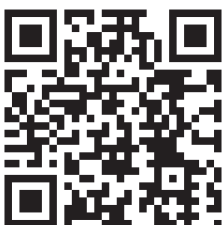
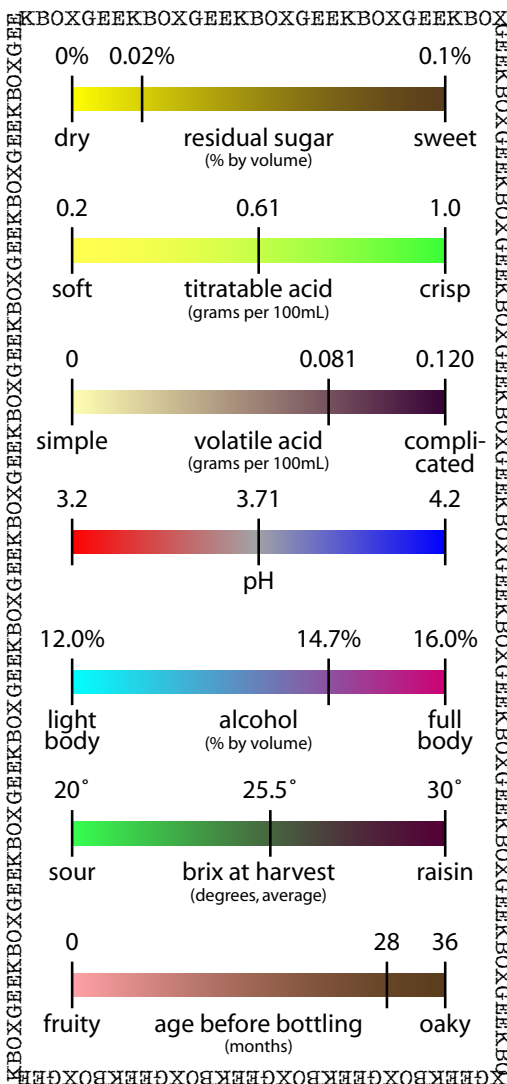
20% New French oak
30% 1-year old French oak
50% Neutral oak

Food Pairings: Tapas!

spicy sausages and salamis - ham - game - pot roast - linguica
sweet fruit sauces - even lamb and goat!
(and, oddly enough, corned beef and cabbage...)

Suggested Retail Price: \$32

180 cases produced.



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

twistedoak.com/torcido

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