

2009 Calaveras County *%#&@!

TASTING NOTES

The **meaty and peppery** characters and hints of Provençal **herbs and spices** might have you thinking this Cote du Rhône-style blend of Mourvedre, Syrah, and Grenache just fell out of a “California Cheese” commerial. Well, the name is the only cheesy thing about it! Those bright fruit flavors of **blueberry and cherry** sure ain’t no **bull!** (Note: No animals were **harmed** in the writing of these tasting notes.)

PRODUCTION NOTES

The 2009 version of this profanely named blend was made from grapes sourced **entirely** from Calaveras County. Our climate is similar to the southern Rhône River Valley, and the grapes that make up the blend **thrive** here. We start with Mourvedre from the **Tanner Vineyard**, just across the highway from the winery. The Mourvedre is grown on the classic **Tablas Creek** clone, which gives intense blueberry flavors and aromas. The Grenache grapes for the blend come from our own **Twisted Estate Vineyard**, and offer up bright cherry flavors, and the provincial spices. Finally, a bit of Syrah, also from Tanner Vineyard, gives a bit of backbone and darker fruit flavors, along with a bit of texture.

When mixing these wines up we were looking to find a great food-friendly-easy-drinking blend that best represented grapes grown in our **terrific** climate. The Grenache and Mourvedre were lightly crushed, leaving about half the berries unbroken. This portion of the ferment, called **whole berry** fermentation, results in more fruit and less skin extract, highlighting the fruit flavors and aromas. Then we fermented in open topped tanks and **punched down** the fermenting musts three times a day to extract character from the skins. After fermentation, we pressed the wine and used gravity to fill European and American oak barrels down in our cave (arrr!), where the wine was aged for 20 months.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

60% Mourvedre and 13% Syrah from the Tanner Vineyard
27% Grenache from Twisted Estate Vineyard

Harvest Date:

October 28, September 19 and 30, 2009, in that order!

Oak Program:

20% New Hungarian oak
30% New American oak
50% Two-year French oak

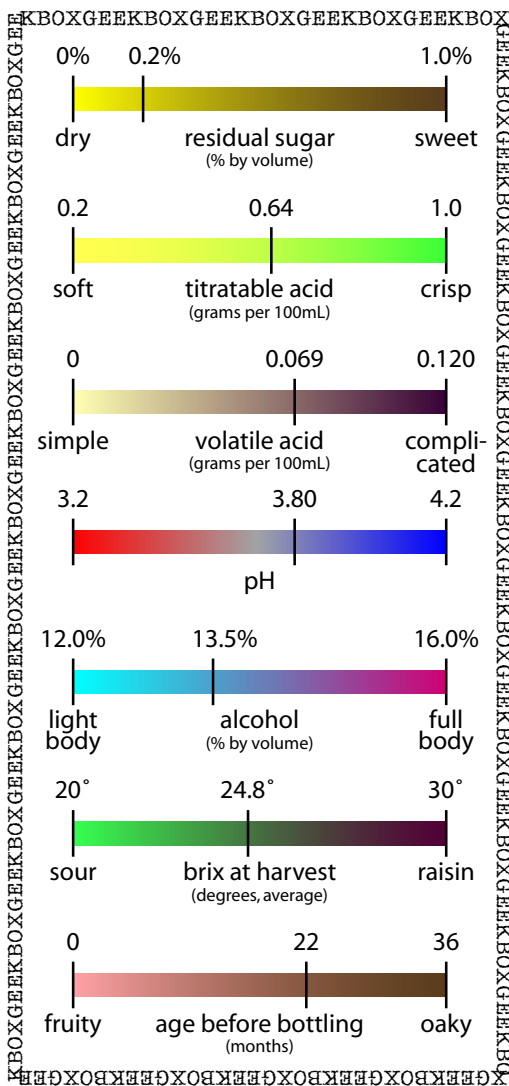
Food Pairings: Pairs and Rhymes with Duck!

Also barbecued baby back ribs, Szechuan foods, and yer momma’s meatloaf.

Suggested Retail Price: \$18

700 cases produced.

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



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

twistedoak.com/potty