



CHARLES CREEK

VINEYARD

2007

Tempranillo

Tejada Vineyard - Lake County

Winemaker: Kerry G. Damskey
Production: 156 cases
Date of Bottling: September 1, 2009

The Vineyards: 100% Tejada Vineyard - Lake County

The Vintage: While the season heated up in the latter part of August, the 2007 vintage was, for the most part made up of an early bud break and moderate temperatures, allowing for lengthy hang time and concentrated flavors in the fruit. With yields that were relatively low due to loose clusters and small berries, the overall quality was exceptional.

The Blend: 77% Tempranillo, 23% Grenache

Winemaking: 16 months maturation in French oak cooperage; 40% new

The Wine: An early ripening varietal, Tempranillo is most closely associated with the Rioja wines of Spain. Although it is thought that the varietal was planted (from seed) on the American continent by Spanish Conquistadors in the 17th century, cuttings most likely arrived in California in the early 20th century; around 1905.

Sourced from the Tejada Vineyard in Lake County, this premier release of Tempranillo from Charles Creek shows classic aromas of dark fruits, with a hint of leather and suggestions of oak. Flavors are full and lush with dark plum, berry, vanillin, mocha and pie-spice. Moderate tannins suggest early drinkability with short term ageing potential (3-5 additional years would not be unreasonable).

Serve with: Red meats are a given, but this lively wine would also pair well with spiced sausage, poultry or flavorful seafood dishes. Paella anyone?

The Stats: Alc: 14.5%
TA: 0.57 G/100 ml
pH: 3.66
RS: 0.01% (Dry)