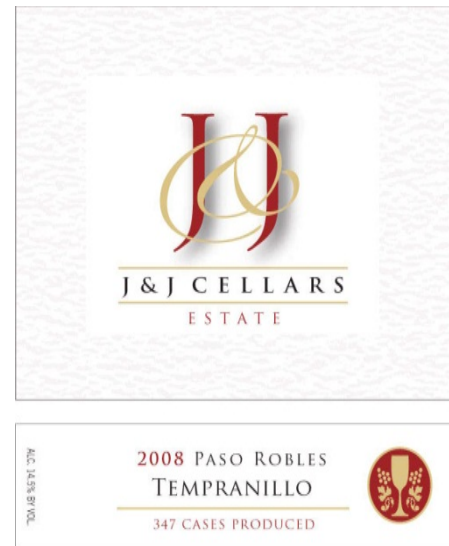




## 2008 Tempranillo

VARIETIES:	100% Tempranillo
APPELLATION:	Paso Robles
VINEYARD:	Shandon
ALCOHOL:	14.5%
ACIDITY:	5.3 g/L
pH:	3.92
CASES PRODUCED:	347



### GROWING CONDITIONS

The 2008 vintage in the Paso Robles region began with an average winter, which provided for a normal spring bud break around mid-March. An unexpected late spring frost interrupted the normal progression of the growing season and greatly reduced crops. The remainder of the season progressed normally with warm days and cool nights. September and October brought slightly cooler than average temperatures slowing harvest. The reduced crop load and long hang time in the vineyard prior to harvest allowed the grapes to develop excellent concentrated, mature flavors which translated directly to the wines.

### WINEMAKING

Our grapes were harvested in the cool early morning hours and brought to the winery where they were de-stemmed and crushed into a stainless steel fermenter. After 24 hours the must was inoculated and pumped over 2-3 times daily through the duration of primary fermentation. The grapes were pressed and upon completion of malolactic fermentation the wine was aged in a combination of French, American and Hungarian Oak (53% new) for 23 months prior to bottling.

### TASTING NOTES

Our Shandon Estate Tempranillo shows aromas and flavors of licorice and sweet berries with a broad bank of tannin and a lingering finish.

### CELLARING

Ready to drink now - decanting recommended.

### FOOD SELECTION

This wine would make a great accompaniment to herb crusted veal or lamb.

**MEDALS**    **Gold:** San Francisco International Wine Competition 2010  
              **Silver:** Dallas Morning News and Texas Wine Competition 2011