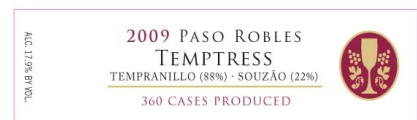




2009 Temptress

VARIETIES:	78% Tempranillo 22% Souzao
APPELLATION:	Paso Robles
VINEYARD:	San Miguel Estate
ALCOHOL:	17.9
ACIDITY:	6.9g/L
pH:	4.01
RESIDUAL SUGAR:	7.56%
CASES PRODUCED:	360



GROWING CONDITIONS

The 2009 vintage began with average temperatures and slightly lower than normal winter rainfall. A late spring frost came in April and slowed vine growth. However, warmer temperatures returned in May. Aside from late rain in mid-October, the duration of the vintage was uniform leading to a long growing season. Harvest at J&J stretched from early September to late November. The longer hang-times allowed for optimal berry development. The resulting wines are deeply colored with significant tannic structure and powerful aromatic intensity.

WINEMAKING

The grapes for this dessert wine were allowed extra time in the vineyard to allow for a higher accumulation of sugars. Fermentation took place in small vats and was arrested by the addition of grape brandy. Once pressed the Temptress spent 11 months in American and French oak barrels prior to bottling.

TASTING NOTES

Luscious flavors of blackberry and chocolate with perfectly balanced sweetness give this Temptress a seductive profile.

CELLARING

Temptress is delightfully drinkable now but will age gracefully for as long as you can wait.

FOOD SELECTION

Enjoy at the end of a meal with dessert or by itself