

A Cellar Full of Noise 2006 Tempranillo

VARIETIES:	100% Tempranillo
APPELLATION:	Paso Robles
VINEYARD:	Estate
HARVEST DATE:	September 8, 2006
BRIX AT HARVEST:	24.5°
ALCOHOL:	12.5%
ACIDITY:	0.62 g/100 ml
pH:	3.68
RESIDUAL SUGAR:	0.08 g/100 mls
DATE BOTTLED:	June 18, 2008
CASES PRODUCED:	872



GROWING CONDITIONS

2006 featured a normal bud break following an unusually wet spring with significant rainfall continuing through May. Although a warm, pleasant summer was punctuated by a blazing ten-day stretch into mid July, the harvest began on a normal schedule. Reinvigorated vines (salts leached from the soils from winter rains) and prudent thinning induced small clusters which produced lush wines.

WINEMAKING

Our grapes were harvested, destemmed and crushed into a stainless fermentor, and then inoculated 24 hours later with PDM yeast. The must was pumped over three times daily for 13 days prior to pressing. After completion of malolactic fermentation, this wine was aged in a combination of American, French and Hungarian oak barrels for 19 months prior to bottling.

TASTING NOTES

Complex, exciting aromas create hints of cinnamon, black currant, and wild strawberries intertwined with spicy oak. Flavors are balanced and rich with layers of nicely assertive tannins with fine hints of spicy oak. The finish? Opulent. This wine will age just like you -superbly.

CELLARING

Ready to be enjoyed today. It will also continue to improve in your cellar for another 2-5 years. Its ideal years will be 2009-2013.

FOOD SELECTION



ESTATE GROWN
PREMIUM WINE AND GRAPES

This dynamic, enticing wine will enrich an array of Tapas and lighter styled entrees.

MEDALS

Gold: 2009 Grand Harvest Award, Vineyard & Winery Management Magazine

Silver: 2009 Critics Challenge, International Wine Competition

Silver: 2009 National Women's Wine Competition