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# 2006

# ReZerve® Tempranillo

## Winemaker Notes

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### TEMPRANILLO

A little known grape, grown widely in Spain and Portugal, just starting to make its mark in California. It has rich flavors of plum and black cherry. Excellent with turkey or roast beef.

Made with Organically Grown Grapes.

GROWN, PRODUCED & BOTTLED BY  
SHENANDOAH VINEYARDS, PLYMOUTH, CA  
CERTIFIED ORGANIC BY: CCOF  
[www.shenandoahvineyards.com](http://www.shenandoahvineyards.com)

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS SULFITES 0 88338 66750 8



### DESCRIPTION

This relatively unknown varietal is actually the darling of Spain's renowned Rioja wines. This wine is rich, smooth and velvety with hints of plum and black cherry. It is broad on the palate with a long lingering finish. The excellent 2006 growing season produced a lush, concentrated, flavorful wine that we feel merits the ReZerve® designation. Made with our own organically farmed grapes.

### FOOD PAIRING

Serve with Italian dishes like eggplant parmesan; goes well with grilled summer sausage.

### SPECIFICATIONS

82% Tempranillo  
18% Cabernet Sauvignon

Residual Sugar:	0.02
Total Acid:	6.1 gm/l
pH:	3.7
Alcohol:	13.1%

### BOTTLING DATE

May 12, 2008 – 48 Cases, 750ml

### RELEASE DATE

March 1, 2009