
2008 ReZerve® Tempranillo Winemaker Notes

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.

Sustainably Grown - Solar Powered

GROWN, PRODUCED & BOTTLED BY
SHENANDOAH VINEYARDS, PLYMOUTH, CA
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 8833866750 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 2008 growing season produced a lush, concentrated, flavorful wine that we feel merits the ReZerve® designation. Made with our own sustainably farmed grapes.

FOOD PAIRING

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

SPECIFICATIONS

100% Tempranillo

Residual Sugar:	0.7
Total Acid:	6.8 gm/l
pH:	3.8
Alcohol:	14.7%

BOTTLING DATE

September 9, 2010 — 98 Cases, 750ml

RELEASE DATE

November 22, 2010