

2014 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.



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DESCRIPTION The Tempranillo grape traces its origins to the great and noble (and these days, very expensive) vineyards of Ribera Del Duro and Rioja of North Central Spain. This limited release is from our own small estate hilltop vineyard planted in the early 90s it is farmed naturally and grown sustainably to produce fruit of exceptional purity and richness. The wine is medium to full bodied with intriguing aromas of sage, cinnamon and an almost vanilla like toasted almond character. The mid palate flavors suggest ripe black cherries and pomegranate with hints of kirsch supported by supple smooth tannins. Zesty and vibrant with a snappy lingering finish, this wine's structure makes it an ideal complement to both Jamon Serrano and Prosciutto de Parma as well as California's very own Santa Maria Tri Tip roast.

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

SPECIFICATIONS 75% Tempranillo, 25% Syrah

Residual Sugar:	0.45
Total Acid:	7.3 gm/l
pH:	3.80
Alcohol:	12.6%

BOTTLING DATE Feb 18, 2016 — 195 Cases, 750ml

RELEASE DATE August 20, 2016