

**2007 TEMPRANILLO  
LAKE COUNTY**

**Winemaker Tasting Notes**

An elegant, full-bodied wine with charming black fruit flavors of sweet black cherries, blackberries and mission figs. It has excellent depth with flavors of blueberry and spice. Dense, ripe tannins. Approachable now, will improve with age.

**Vineyard**

This wine was produced from grapes grown in Diamond Mine Vineyard. Located at 1,700 feet, this is the ranch's highest elevation vineyard. It gets its name from the shiny (silica) Lake County "diamonds" scattered throughout the site. The fast draining rocky volcanic soils limit yields; this, combined with intense sunlight and high level UV exposure, forces the vines to produce intensely flavored berries.

**Winemaking**

The berries were gently crushed prior to cold-soaking for four days at 60°F. The must fermented for 12 days with pump-overs twice a day. Following the alcoholic fermentation and a 12-day extended maceration, the wine aged in 100% French oak barrels for 18 months. Malolactic fermentation took place in the barrels. The wine was neither fined nor filtered prior to bottling.

**Wine and food pairing**

Pairs well with Mediterranean cuisine and is an elegant complement to all varieties of white meat, grilled or roasted, as well as traditional Tapas and Spanish Serrano ham and Manchego cheese.

**Technical notes**

Release Date	November 2010
Blend	100% Tempranillo
Appellation	100% Lake County
Aging	18 months in new French oak
Alcohol	13.3%
TA (g/100ml)	0.51
pH	3.97
Production	539 cases