



Tannat

2014 + HUERHUERO + PASO ROBLES

Tannat is a variety emanating from the southwest region of France near the base of the Pyrenees and into the Basque region. It is known for its high concentration of procyanidins (which have been shown to increase cardiovascular benefits), color and tannins in the finished wine. While the variety can often show aggressive astringency when grown in many regions, we have found that it exhibits a fleshy richness and balance when grown in our estate vineyards. As such, we singled out a small lot offering from our Huerhuero Vineyard to showcase its exceptional qualities as a standalone wine.

The grapes were handpicked in the cool of the morning and sorted in the vineyard. They were gently crushed and then allowed to ferment in small stainless steel tanks. Various extraction techniques were implemented during the progressive stages of fermentation to enhance fruit flavors and balance mouthfeel. The wine was then transferred into barrels to complete malolactic fermentation and spent 20 months in oak barrels.

Tasting Notes

COLOR: Dark garnet

AROMA: Cherry pie, ripe plums and dates, with hints of marshmallow and black olive Medium to full-bodied with rich, fleshy tannins; firm acidity into the finish

Recommendations

Serve at $62^{\circ} - 65^{\circ}$ F

Enjoy now through 2023

Store in dark dry place at $55^{\circ} - 65^{\circ}$ F

Pairing suggestions: Strong aged cheeses, roasted meats, pasta with cream-based sauces

Technical Notes

HARVEST DATES BRIX° VINEYARD VARIFTY

09.25.14 26.9 Huerhuero Tannat 100%

AGING: 20 months in French and Hungarian oak barrels

BOTTLING DATE: 06.01.16 RELEASE DATE: 11.24.17 CASES PRODUCED: 323 ALCOHOL: 14.6%

PH: 3.71 TOTAL ACIDITY: 7.1 g/L

Kevin Willenborg, Winemaker

A unique variety from the Paso Robles AVA