



Palate Notes: Notes of dark black cherries, cocoa and cola steeped with hints of lavender; finishing with creamy tannins and a sleek mouthfeel.

Serving Suggestions: mixed grilled meats, Chile Colorado with veal, fried Manchego with a Romesco sauce, chocolate espresso cheesecake with a blackberry ganache.

Optimal Temperature: 56° F

2008 Curran- Tempranillo Santa Ynez Valley

WINEMAKING NOTES

Hand sorted fruit, 100% destemmed, jacks removed. Cold soaked at 50 degrees for 4 days. Maceration time 29 days.

VARIETAL: 100% Tempranillo

APPELLATION: Santa Ynez Valley AVA

VINEYARD: Tierra Alta Vineyard

BARREL AGING: 50 months in 40% new French Oak

ALCOHOL: 14.5%

TA: 6.7g/L

PH: 3.64