



2009 Yorba Tempranillo, Shake Ridge Vineyards

2009 Vintage Notes

A great growing season, vines that are fully mature, and three past seasons to hone the skill of growing Tempranillo, have all come together in this lovely wine. A long slow summer with moderate temperatures spurred smooth tannin development, judicious crop adjustment resulted in deep fruit concentration, and strategic canopy management tweaked aromatics and flavors. But enough about what we did, Tempranillo is just plain thrilled to be growing in our red rock soils, basking in the Amador sunshine and letting the evening breezes out of the Sierras cool it off.

A little French oak, a splash of Graciano and a bit of patience as the wine ages in the bottle, are the spices in this recipe. Relax, play a bit of flamenco music and let the Tempranillo speak to you. Salud!

2009 Details

Components: 95% Tempranillo Duero on 110R

5% Graciano Bokish on 110R

Vineyard Planted: 2003

Vine Spacing: 5' x 8'

Harvest Date: Tempranillo – Sept 23 & Oct 2

Graciano - Sept 23 & Oct 2

Must Analysis: 25.3 Brix, 3.65 pH, 8.0 TA

Yield: Tempranillo 3.8 tons per acre

Graciano 3.4 tons per acre

Fermentation: Open top, 1 ton lots

Aging: 10 months French Oak, 25% new

Bottled: Aug 30, 2010

Alcohol: 14.8%

pH: 3.99

Acidity: 5.2 g/l

Production: 530 cases

Retail: \$38 per bottle

Expected Release Date: Fall 2013