



2021 TEMPRANILLO

Sonoma Valley

OUR VERY OWN SUITCASE CLONE

VINTAGE NOTES

The 2021 vintage was one of low yields and exceptional quality. Though faced with severe drought conditions, our intimate knowledge of the estate (and advanced soil-monitoring) allowed us to coax the vines into yielding a small but concentrated crop across all varieties. The summer was wonderfully uneventful. Harvest began in early September and continued until mid-October when a torrential rainstorm brought it to a decisive close. The year may have offered a lack of rain and moisture but there was no shortage of quality, producing beautiful wines of richness and depth.

VINEYARD INFORMATION

The Bundschu family's 160 year-old vineyard is located on the southwestern slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain below 150 foot elevation features gently sloping Huichica clay loam soils with gravel deposits and cooler growing conditions that deliver minerality and focused acidity. Nestled next to our Pinot Noir and Chardonnay vines is a 5-acre plot of Tempranillo with a storied history. The vineyard is planted to two different clones – a UC Davis 2 clone and the other one, the Mauro clone, traveled back with Jim and Nancy Bundschu in a suitcase from Spain's Rioja region. Yep, our own "suitcase clone," and it definitely makes this wine unique.

TASTING NOTES

Our vines, smuggled from the iconic Marqués de Riscal in Rioja, proudly manifest their pedigree by yielding a balanced masterpiece in the form of our 2021 Tempranillo. Infused with notes of licorice, the warmth of masala chai, the subtle allure of wet tobacco, and the complexity of an alpine forest floor, this wine's rich, earthy textures and aromas transport you to a blissful alpine day in Lake Tahoe.

COMPOSITION

91% Tempranillo, 6%
Malbec, 3% Petite Sirah

WINEMAKING

Hand-harvested in the cool
morning hours
Twice daily pump-overs
Indigenous malolactic
fermentation and weekly
battonages
Saignée 20% to complete
concentration

ALC / PH / ACID

Alc: 14.5%
pH: 3.88
TA: 5.5 g/L

COOPERAGE

14 months
50% French oak, 50%
American Oak, 30% new

PRODUCTION

1,348 cases

PRICE

\$56.00