



ELEVATION TEN

2014 *Tempranillo*

Amador County

TASTING NOTES

Our 2014 Tempranillo brims with complex aromas of ripe plum, mineral, sage, leather, blackberry and cinnamon, with smoky nuances. The palate is so, so rich and mouth-filling, with wonderfully ripe, well-balanced tannins and flavors of dried red currant and plum.

WINE MAKERS NOTES

This new release, our very first Tempranillo, was sourced from a tiny 2 acre planting high above the historic gold rush town of Fiddletown in Amador County. Native to Spain, Tempranillo thrives in the hot afternoons and rocky soils of this remarkable site and produces intense, rich and aromatic wine.

A versatile wine that can stand up to the most savory fare, try it with cumin-crusted steak, dry Indian chili chicken, pan-seared duck breast with blueberry sauce or "Patatas con Chorizo".

DETAILS

Varietals | 100% Tempranillo

Appellation | Amador County

Climate | Warm breezy afternoons, cool mountain nights

Exposure | South-East

pH Levels | 3.67

Acidity | 5.0/gL

Trellis | VSP

Soil | Well-drained volcanic

Picked | 26.5 Brix

Pressing Technique | N/A

Fermentation Containers | Small open top fermenters

Fermentation Process | On skins for 10 days, pressed into barrel for Malo-Lactic fermentation

Yeast | Prise de Mousse

Aged | 22 months in 25% new French Oak

Residual Sugar | Dry

Vineyard | Uphill Vineyards, Fiddletown

