



# ELEVATION TEN

## 2015 *Tempranillo* Amador County

### TASTING NOTES

Our 2015 Tempranillo brims with complex aromas of ripe plum, blackberry and cinnamon, with smoky notes. The palate is bright and fresh with herbaceous nuances. This wine is rich with wonderfully ripe, well-balanced tannins and flavors of dried red currant and dark cherry.

### WINE MAKERS NOTES

Our Tempranillo is sourced from a small two 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 complex and aromatic wine. The 2015 Elevation Ten Tempranillo has beautiful floral, plum and tobacco aromatics. The medium bodied palate offers a balance of fruit, vanilla, and leather with great tannin structure and a long finish. 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** | 3.71  
**Acidity** | 5.7/gL  
**Trellis** | VSP  
**Soil** | Well-drained volcanic  
**Picked** | 26 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

