

2 0 0 3 T O U R I G A N A Ç I O N A L

We have always held the belief that a grape variety like Touriga Nacional would take exceptionally well to our climate in Paso Robles. It is considered to be the finest of the seven accepted varieties used in making Portugal's famous fortified wines and in the red table wine from Dão. It is noted for its powerful aroma suggestive of perfumed fruit syrup or mulberries, and its vast but well balanced scale. We purchased some of this wonderful fruit from Ron Silva, a grower who has been experimenting with Portuguese varieties in his Lodi vineyards for some years, as we wanted to see what kind of wine it would make. Touriga Nacional from our own vineyards should be available in 2006. Fruit from Silva Spoons was transported to Paso Robles in temperature controlled vehicles. Upon arrival at the winery it was gently crushed and left to ferment in an open top fermenter after being given a three day cold soak. It was transferred into French oak barrels (20% new) to complete malic fermentation and aged for 14 months.

TASTING NOTES & RECOMMENDATIONS

- Color:** Deep purple, very saturated
Aroma: Sweet, intense aromas of candied peel, persimmon, grape juice and cloves
Taste: Bold and fruit driven, this medium bodied wine has tones of coffee and nuttiness; wonderful texture with juicy mouth feel; bright and intense flavors of candied peel, mulberries, brambles and persimmon, with coffee and a hint of dark chocolate

Serve at: 62° – 65° F

Drink now through 2012

Store in dark dry place at 55° – 65° F

TECHNICAL NOTES

Harvest date:	Brix:	Vineyards	Blend	
10.14.2003	25.6°	Silva Spoons	Touriga Nacional	95%
10.14.2003	25.0°	Huerhuero	Petite Verdot	5%

Aging: 14 months in 20% new oak

Bottling date:	2.22.05
Release date:	5.20.05
Cases produced:	less than 200 cases produced
Alcohol:	14%
pH:	3.54
Total Acidity:	6.11 g/l

A beguiling wine made from a most uncommon grape

M. Gubler

Matthias Gubler, Winemaker

