



Tannat

HUERHUERO + PASO ROBLES 2013

Tannat is a variety emanating from the southwest region of France near the base of the Pyrenees and into the Basque region. It is known for its high concentration of procyanidins (which have been shown to increase cardiovascular benefits), color and tannins in the finished wine. For these reasons, Vina Robles has been blending a small percentage of Tannat into our Cabernet Sauvignon - Estate. While the variety can often show aggressive astringency when grown in many regions, we have found that it exhibits a fleshy richness and balance when grown in our estate vineyards. As such, we singled out a small lot offering from our Huerhuero Vineyard to showcase its exceptional qualities as a standalone wine.

The grapes were handpicked in the cool of the morning and sorted in the vineyard. They were gently crushed and then allowed to ferment in small stainless steel tanks. Various extraction techniques were implemented during the progressive stages of fermentation to enhance fruit flavors and balance mouthfeel. The wine was then transferred into barrels to complete malolactic fermentation and spent 20 months in oak barrels.

Tasting Notes

COLOR: Dark garnet

AROMA: Dates and cherry pie with hints of dried meats and black olives

TASTE: Medium to full-bodied with rich, fleshy tannins; moderate acidity into the finish

Recommendations

Serve at $62^{\circ} - 65^{\circ}$ F

Enjoy now through 2023

Store in dark dry place at $55^{\circ} - 65^{\circ}$ F

Pairing suggestions: Venison with chestnuts and red cabbage, Bresaola-wrapped dates or spicy Basque ratatouille

Technical Notes

HARVEST DATES BRIX° VINEYARD VARIETY

10.04.13 - 10.17.13 26.5 Huerhuero Tannat 100%

20 months in French and Hungarian oak barrels AGING:

BOTTLING DATE: 06.11.15 RELEASE DATE: 09.02.16 CASES PRODUCED: ALCOHOL: 14.9%

PH: 3.99 5.5 g/L TOTAL ACIDITY:

Kevin Willenborg, Winemaker A unique varietal from the Paso Robles AVA