



2006 Tempranillo

2006 was a cool vintage, especially in Santa Ynez Valley, where the Tempranillo & Grenache were grown for this wine. For some mysterious reason, Santa Ynez Valley cooled down and the sun was clouded over starting in late August through mid-October, while the rest of the Central Coast experienced normal (more sunny) conditions.

Due to this cool cloud cover, the grapes achieved moderate sugar levels, which resulted in a more elegant, balanced style of Tempranillo, more in line with a Rioja than a Ribiera del Duero flavor profile. It is made with about 60% Tempranillo from a Rioja clone and 40% Tempranillo from a Ribiera del Duero clone, both grown organically at the Ibarra-Young Vineyard. The Tempranillo components are blended with 15% Syrah from Bien Nacido Vineyard and 10% Grenache from Purisima Mountain Vineyard. It was in barrel for 15 months prior to bottling and aged a year in the bottle before its release.

This wine has aromas of plums and black cherries and a hint of anise and is medium bodied with flavors of ripe berries, along with notes of cocoa, cedar and smokiness on the palate. It is complex and balanced with a long finish.

528 cases produced.