

Wofford Acres Vineyards

*2009 LaMancha
Estate – El Dorado*

TECHNICAL DATA

Harvest

47.5% Petite Sirah
31.0% Nebbiolo
20.8% Cabernet Sauvignon
0.7% Gewurztraminer
Harvested: 3 Oct. 2009
Sugar: 27.1 degrees brix
Titratable acidity: 0.75 gm/100ml
pH: 3.50

Cellar

Alcohol: 14.4 %
pH: 3.61
Titratable acidity: 0.74gm/100ml
Malolactic fermentation: 100%
Barrel aging: 9 months in 100%
one year old French oak
Production: 50 cases

WINEMAKING NOTES

The 2009 vintage was typified by a late spring frost followed by a warm extended growing season. At harvest the fruit was hand harvested and fermented in small one ton lots. The main constituents Petite Sirah, Nebbiolo and Gewurztraminer were co-fermented. The specialty yeast known as GRE was used to enhance the depth of aroma and flavor we are looking to develop in this wine.

The wine was aged for 9 months in 100% one year old French Oak from the center of France.

TASTING NOTES

With the early release of our LaMancha blend we are looking for bright fruit to be complemented by a relatively short barrel aging program. The 2009 vintage shows all the style and forward fruit that we have come to expect from this wine. Spice, cranberry and raspberry bound from the glass. Enticing impressions of berries and a hint of chocolate expand the flavor profile. A big wine with loads of fruit the LaMancha goes well with many foods and is great for a summer barbeque.