

Wofford Acres Vineyards

*2010 LaMancha
Estate – El Dorado*

TECHNICAL DATA

Harvest

65% Nebbiolo
35% Petite Sirah
Harvested: 6 Nov. 2010
Sugar: 23.5 degrees brix
Titratable acidity: 1.06 gm/100ml
pH: 3.48

Cellar

Alcohol: 14.4 %
pH: 3.60
Titratable acidity: 0.79gm/100ml
Malolactic fermentation: 100%
Barrel aging: 10 months in 25%
New French Oak and 75%
one year old French oak
Production: 100 cases

WINEMAKING NOTES

The 2010 vintage is proving to be the most challenging of the past few years. Late spring snow – on May 13th it rained, hailed, snowed and then we had a hard morning frost just for good measure – slowed the start of bloom. Cool summer temperatures lead to a very late harvest, the first week of November. At harvest the fruit was hand harvested and fermented in small one ton lots. 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 new and one year old French Oak from the center of France.

TASTING NOTES

With our 2010 Vintage we are back to a wine that was the original concept; a wine that was bright, full of fruit and balanced for early enjoyment. With the early release of our LaMancha blend we emphasized bright fruit to be complemented by a relatively short barrel aging program. The 2010 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.