



**2013  
LaMancha  
Estate – El Dorado**

**Harvest**

45.2% Nebbiolo  
45.2% Petite Sirah  
9.6% Cabernet Sauvignon  
Harvested: 21 Sept. 2013  
Sugar: 22.8 degrees brix  
Titratable acidity: 0.72 gm/100ml  
pH: 3.49

**Wine**

Alcohol: 13.3 %  
pH: 3.69  
Titratable acidity: 0.65gm/100ml  
Malolactic fermentation: 100%  
Barrel aging: 10 months in  
25% new French oak and  
75% one year old French oak  
Bottling Date: 14 Aug. 2014  
Production: 113 cases

**WINEMAKING NOTES**

The 2013 vintage was another outstanding vintage. Pleasant spring days gave way to moderate summer temperatures that lead to perfect ripening conditions. At harvest the fruit was hand picked and co-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 10 months in new and one year old French Oak from the center of France.

**TASTING NOTES**

With our 2013 Vintage we have once again a wine that is 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 vintage shows all the style and forward fruit that we have come to expect from this wine. Spice, cranberry and raspberry abound. 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.

Paul