



**2014**  
**LaMancha**  
**Estate – El Dorado**

**Harvest**

42.2% Nebbiolo  
39.2% Petite Sirah  
18.6% Cabernet Sauvignon  
Harvested: 20 Sept. 2014  
Sugar: 22.8 degrees brix  
Titratable acidity: 0.72 gm/100ml  
pH: 3.54

**Wine**

Alcohol: 13.6 %  
pH: 3.69  
Titratable acidity: 0.60gm/100ml  
Malolactic fermentation: 100%  
Barrel aging: 10 months in  
25% new French oak and  
75% one year old French oak  
Bottling Date: 21 Aug. 2015  
Production: 130 cases

**WINEMAKING NOTES**

The 2014 vintage was a challenge. Summer wildfires affected the pleasant spring days and moderate summer temperatures which should have created perfect ripening conditions. Close to home, the King Wildfire raged within 2 miles of WAV and we did have impact from the smoky conditions that were severe for several days.

At harvest the fruit was hand-picked, washed to remove any smoke taint 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 2014 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. Hints of smokiness lead to spice, cranberry and raspberries. 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