



**2015  
LaMancha  
Estate – El Dorado**

**Harvest**

43.0% Cabernet Sauvignon  
34.7% Nebbiolo  
22.3% Petite Sirah  
Harvested: 20 Sept. 2015  
Sugar: 25.4 degrees brix  
Titratable acidity: 0.70 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 American oak and  
75% one year old French oak  
Bottling Date: 20 Aug. 2016  
Production: 100 cases

**WINEMAKING NOTES**

The 2015 vintage was a challenge from a cool, but not cold winter, spring rains (much needed) and a relatively warm summer, giving a much shorter harvest time frame. Fruit quality was very good and our 2015 vintage for the LaMancha blend came off without a hitch. Using more Cabernet Sauvignon in this year's wine offers added complexity to our unique blend. Using specialty yeast "GRE" (originally selected from the Cornas area of the Rhone Valley), and fermenting in small ½ ton lots, then aging in new American oak, adds to the depth and structure of the wine.

**TASTING NOTES**

With our 2015 Vintage we once again present a wine that is bright, full of fruit and balanced. With the early release of our LaMancha blend we emphasize that bright fruit to be complemented with a relatively short barrel aging program. This vintage shows all the style and forward fruit that we have come to expect from this wine. Hints of spice, cranberry and raspberries 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