



**Redbird Canyon  
California**

**Harvest**

60.0% 2013 Tempranillo  
40.0% 2012 Cabernet Sauvignon  
Titratable Acidity: 0.60 gm/100ml  
pH: 3.65

**Wine**

Alcohol: 14.2 %  
pH: 3.80  
Titratable acidity: 0.78gm/100ml  
Malolactic fermentation: 100%  
Barrel aging: 26 months in 25%  
new American oak and 75%  
one year old French oak.  
Bottling Date: 6 Feb. 2015  
Production: 200 cases

**Winemaking Notes**

This is a new direction for our popular Redbird Canyon. 60% of the blend is Tempranillo from our dear friends at St. Amant The remaining 40% is Cabernet Sauvignon from our own Estate vineyard.

I approached this blend to create a unique wine utilizing to old varieties. Tempranillo is the famed grape of Rioja in Spain. Combined with Cabernet we have created a "Super Rioja"

**Tasting Notes**

Exotic spice (allspice and cinnamon), black pepper and hints of chocolate provide an entrance to the full jammy flavors. Rich and full bodied the wine is very supple and finishes with lingering blackberry and sweet oak. Tasting great right now this wine will add to any rich cuisine, wild game or BBQ fare and should be age gracefully for another three years.

Paul