



Wofford Acres Vineyards

2008 LaMancha

Estate - El Dorado

TECHNICAL DATA

Harvest

70% Petite Sirah

30% Nebbiolo

Harvested: 10 Oct. 2008

Sugar: 26.1 degrees brix

Titrateable acidity: 0.68 gm/100ml

pH: 3.50

Cellar

Alcohol: 14.5 %

pH: 3.54

Titrateable acidity: 0.62gm/100ml

Malolactic fermentation: 100%

Barrel aging: 7 months in 75%
new French oak and 25%

2 year old French oak

Production: 100 cases

WINEMAKING NOTES

The 2008 vintage was typified by a late spring frost followed by a warm extended growing season. The frost affected the early blooming Nebbiolo lowering the tonnage by 25% but left the Petite Sirah untouched. 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 7 months in 75% new French Oak from the Allier forest located in the central region of France.

TASTING NOTES

With the early release of our LaMancha blend we are looking for bright fruit to be complemented by a relatively short barrel aging program. The 2008 vintage shows all the style and forward fruit that we have come to expect from this wine. Spice 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.