



**2016  
LaMancha  
Estate – El Dorado**

**Harvest**

60.0% Nebbiolo  
40.0% Petite Sirah  
Harvest Date: 7 October  
Sugar: 26.2 degrees brix  
Titratable acidity: 0.65 gm/100ml  
pH: 3.70

**Wine**

Alcohol: 14.3 %  
pH: 3.75  
Titratable acidity: 0.60gm/100ml  
Malolactic fermentation: 100%  
Barrel aging: 15 months in  
100% one year old American oak  
Bottling Date: 2 February 2018  
Production: 28 cases

**WINEMAKING NOTES**

The 2016 vintage was a challenge being the last year of a drought cycle. Fruit quality was very good but production was down by 75% from normal years. Our usual 100 cases were down to only 28 cases with the 2016 vintage. Using specialty yeast “GRE” originally selected from the Cornas area of the Rhone Valley, fermented in a small ½ ton lot and aging in one year old American oak adds to the depth and structure of the wine.

**TASTING NOTES**

With our 2016 Vintage we once again present a wine that is bright, full of fruit and balanced. With the release of our LaMancha blend we emphasized bright fruit to be complemented the barrel aging program. The 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 barbeque.

Paul