



2017
LaMancha
Estate – El Dorado

Harvest

57.0% Petite Sirah
43.0% Nebbiolo
Harvest Date: 7 October
Sugar: 24.2 degrees brix
Titratable acidity: 0.65 gm/100ml
pH: 3.70

Wine

Alcohol: 13.8 %
pH: 3.80
Titratable acidity: 0.60gm/100ml
Malolactic fermentation: 100%
Barrel aging: 10 months in
100% one year old American oak
Bottling Date: 20 August 2018
Production: 72 cases

WINEMAKING NOTES

The 2017 vintage finally broke the drought cycle. Fruit quality was very good but production was down by 25% from normal years. Our usual 100 cases were down to only 72 cases with the 2017 vintage. I used specialty yeast “GRE” originally selected from the Cornas area of the Rhone Valley and fermented in a small ½ ton lot. The aging in one year old American oak adds to the depth and structure of the wine.

TASTING NOTES

With our 2017 Vintage we once again present a wine that is bright, full of fruit and balanced, complementing 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