



2018
LaMancha
Estate – El Dorado

Harvest

65.0% Petite Sirah
35.0% Nebbiolo
Harvest Date: 29 Sept. 2018
Sugar: 25.5 degrees brix
Titratable acidity: 0.65 gm/100ml
pH: 3.70

Wine

Alcohol: 14.3 %
pH: 3.80
Titratable acidity: 0.60gm/100ml
Malolactic fermentation: 100%
Barrel aging: 11 months in
100% one year old American oak
Bottling Date: 16 Aug.2019
Production: 72 cases

WINEMAKING NOTES

The 2018 vintage was blessed with ample rain and favorable summer weather. We did experience spring frost and cold that limited the production of our LaMancha to 72 cases. Using the specialty yeast “GRE”, originally selected from the Cornas area of the Rhone Valley, the fruit was fermented in small ½ ton lots. Aging in one year old American oak adds to the depth and structure of the wine.

TASTING NOTES

With our 2018 Vintage we once again present a wine that is bright, full of fruit and balanced. The vintage shows all the style and forward fruit that we have come to expect from this wine. Impressions of cranberry, tart cherry and pomegranate abound. Enticing impressions of berries and a hint of chocolate expand the flavor profile. Firm tannins expand the finish. A big wine, with loads of fruit, the LaMancha goes well with many foods and is great for barbeque.

Paul