

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2005 TEMPRANILLO

Technical Information:

Harvested: October 13, 2005

Blend: 100% Tempranillo

Appellation: Lodi

Sugar at Harvest: 25.5° Brix

Alcohol: 14.7% by Volume

pH: 3.80

194 cases bottled June 2007

Winemaking:

Cold soaked for three days then fermented in separate lots using yeast isolates from Rioja, Brunello di Montalcino, and Barolo. Pressed at dryness then aged for 17 months in French oak barrels.

Tasting Notes:

Dense ruby color precedes aromas of ripe plums layered with cardamom spice. Flavors of black cherry and cranberry are supported by well-integrated tannin, finishing long with a hint of toastiness

Food Pairing:

Our 2005 Tempranillo is incredibly food friendly, complementing a broad range of cuisine, as is proven by being one of the wines traditionally served with tapas.

Retail Price: \$28.00

