

# LUCCHESI

*Vineyards & Winery*

## WINE FACT SHEET

### 2006 TEMPRANILLO

**Technical Information:**

**Harvested:** October 20, 2006

**Blend:** 100% Tempranillo

**Appellation:** Sierra Foothills

**Sugar at Harvest:** 24.9°Brix

**Alcohol:** 14.5% by Volume

**pH:** 3.72

70 cases bottled March, 2011

**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 48 months in French oak barrels.

**Tasting Notes:**

Bold aromas of red grape jelly, plum, lamp oil, coconut cream pie with a blunt fruity-yet-dry medium-full body and a raisin, apple butter and roasted pepper finish.

**Awards:**

**BRONZE!** Beverage Tasting Institute

**Food Pairing:**

Our 2006 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

