



2008 *Four Thirteen*, Red Wine Blend, El Dorado

The Thirteen Series is our proprietary southern Rhône style blend using up to thirteen of the varietals traditional to Châteauneuf-du-Pâpe, here we have blended four: Syrah+ Mourvèdre + Grenache + Counoise. This is our red wine of choice for the spring and summer table!

Appellation: El Dorado

Vineyards: Fenaughty, Lightner & Girard

Varietals: Syrah, Mourvèdre, Grenache & Counoise

Harvested: Sept 19 – Oct 23, 2010

Blend: 46% Syrah, 33% Grenache, 18%

Mourvèdre, & 3% Counoise

Bottled: Unfiltered on January 11, 2010

Production: 340 cases

Release date: Spring 2010

TASTING NOTES:

Gamey notes dance with crushed free berries, herbs, cola, leather and floral hints. The palate shows off the wine's stuffing with chewy tannins, respectable acidity and lingering flavors of cranberry and casiss.

WINEMAKING NOTES:

The thirteen series is our proprietary southern Rhône style blend using up to thirteen of the varietals traditional to Châteauneuf-du-Pape and here we have blended four: Syrah, Grenache, Mourvèdre and Counoise. We are big fans of co-fermentations when mother nature provides the opportunity so the blend includes 3 (of 14) barrels where several varietals started their union at crush. Like all of our red wines, we only use the machine for whatever level of de-stemming is desired (the syrah components include varying levels of whole cluster and whole berry). Any crushing is achieved via *pigeage à pied* (foot stomping). **We do not make wine in plastic.** All of our reds are fermented in open top wood vats where wild yeasts are employed without nutrients or other enhancers. We punch down by hand up to 3x daily. The macerations ranged from 17 days for the Grenache to 24 days for the Syrahs (Mourvèdre in the middle at 23 days). The Grenache and Mourvèdre was aged exclusively in older French Oak barrels. The Syrah components ranged from 1-3 year old French Oak barrels. The Counoise was co-fermented with Grenache and Mourvèdre and aged in a neutral 500L Hungarian puncheon. All malolactic fermentations were natural and completed by early summer. The final blend was assembled in mid October and the wine was bottled without fining or filtration on January 11, 2010.