



Cima Collina

- MONTEREY COUNTY -
CHOLAME TEMPRANILLO

2016

VINEYARD NOTES — This vineyard is located in the most southern outpost of Monterey County in the Cholame Valley near Parkfield, California, and is almost 2,000 feet in elevation. It is dry (they get an average of 14 inches of rain a year, but in the last few years have barely received any) and hot in the summers, but can also experience a big diurnal shift between daytime highs and nighttime lows. The soil is calcareous/shaley loam. All of this amounts to a perfectly challenging place to grow grapes that like living on the edge of things.

Tempranillo prefers the edge, apparently. The environment in Cholame is very similar to the environments of Spain and Portugal where Tempranillo has been grown historically. In that Mediterranean climate, there is also a large diurnal shift in temperature which allows the flavors of the grape to develop in the cooler nighttime but the heat creates color in the thick skins of the grape.

WINEMAKER NOTES — We received 2.6 tons on September 28, 2016 in what was an early harvest throughout California. We destemmed most of the fruit into fermentation bins, and it was punched down by hand during fermentation. It was then pressed and settled-out in a tank before racking to a used French Oak puncheon and barrel where it aged for 10 months.

WINE STYLE — The color is a rich deep purple. A complicated wine: plum, black cherry, fennel, leather and baking spices dominate the aromas. It is mouthfilling and rich (despite the 13.4% alcohol!) but is balanced with a bright acidity. This is an amazing and versatile food wine that could be paired with anything from al pastor tacos to barbeque, ratatouille to braised lamb shanks.

APPELLATION

Monterey County

VINEYARD DESIGNATION

Cholame Vineyard

VARIETALS

100% Tempranillo

HARVESTED

September 28, 2016

AGING

10 months in French Oak Barrels

ALCOHOL

13.4%

BOTTLED

August 2017

PRODUCTION

166 cases

WINEMAKER

Annette Hoff Danzer

SUGGESTED RETAIL PRICE

\$38