## Barreto Cellars 2003 Tempraníllo

Variety: 90% Tempranillo

5% Tannat

5% Touriga Nacional

**Appellation:** Lodi

Harvest date: 9/17/03

Brix at harvest: 23.9

Alcohol: 13.5

Acidity: 6.40 g/L

**pH:** 3.74

Residual Sugar: 0.75g/L

Date Bottled: April 25, 2005

**Winemaking:** Hand harvested, crushed and fermented in open top containers. Gently pressed and aged in French oak barrels.

**Tasting Notes:** This interpretation of the king of Spanish wines dares to break from tradition by capturing the upfront fruitiness of the variety and presenting it to the pallet with a smooth velvety texture that adds to its pleasant finish.

Awards: Gold, Jerry Mead International Silver, American Wine Society Silver. San Francisco Chronicle

Silver, Pacific Rim International

Bronze, LA County Fair

Bronze, San Francisco Wine Comp.

Bronze, California State Fair Bronze, Grand Harvest Awards

