VINEYARD:
Scribbler Bend is located in the Clarksburg AVA. Fog and cool breezes from San Francisco Bay keep the area quite cool, enabling production of high quality grape varieties.

VINTAGE:
Unseasonably warm temperatures in the late winter and early spring resulted in an early bud break and bloom. Colder temperatures in May caused uneven fruit set which ultimately resulted in a much smaller crop. The high temperatures in August and early September accelerated maturity and picking times. Although yields were lower, this is a vintage of exceptional quality.

PRODUCTION:
Hand picked and sorted prior to being removed from the stems, the Tempranillo went into small tanks as whole berries. After a long cold soak the lots were fermented with a combination of wild and cultivated yeasts. A mix of punch downs, pump overs and rack and returns were performed several times a day to influence extraction in different ways over the course of fermentation. Pressed gently in a basket press, the wines were moved to 100% neutral French barrels to finish malolactic fermentation. Under careful watch and tending we bottled the Tempranillo after only 7 months to preserve the opulent fruit character.

TASTING NOTES:
Brilliant ruby in color, with aromas of bright red cherry and strawberry. The lovely weight on the mid pallet and soft texture give way to luscious flavors of ripe red berries, hints of vanilla, and subtle herbaciousness. Crisp acidity and delicate tannin structure make this a great alternative to heavy bodied reds.

THE TERRACES:
130 years of grape growing and 30 years of winemaking history inspires us to create epic wines of astonishing value. We produce less than 3500 cases in total each vintage. We encourage you to visit on your next trip to Napa.

THE TERRACES
2015 Tempranillo
Clarksburg

Varietal: 100% Tempranillo
Cases: 319
Alcohol: 13.2%
Bottled: May 13, 2016
Released: May 1, 2017
Suggested Retail: $34.00

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