

# 2014 Tradició

## Sonoma County



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**Varietal Composition** 68% Graciano, 32% Tempranillo

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**Appellation** Alexander Valley, Sonoma County

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**Harvest** September 2014

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**Technical Data** ALC: 14.6% by vol.; TA: 6.3 G/L; pH: 3.40

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**Cooperage** Aged 20 Months in 100% French Oak Barrels (40% New)

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**Production** 308 Cases

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### The 2014 Vintage

In the beginning of our growing season, the drought was a main concern. The 2013/2014 winter was one of the driest on record in California and rainfall totals in the Napa Valley were approximately half of normal. However, the timing of the late rains through February and April let our vineyard team relax a little as the vines received a much needed drink of water as they were emerging from dormancy and about to begin bud break. This rainfall recharged our soil and provided enough water to fill the reservoirs. Furthermore, the spring was warm allowing us to save water if needed for irrigation rather than using it for frost protection. As summer began, our vineyards already had full canopies and full clusters. Veraison, when the skins of the grapes change color, typically occurs in late July; but this year we saw the changing color occur much sooner. And finally, while the vines used for high-quality wine production generally don't need much water, a benefit of the drought is that berry sizes are typically smaller and have more concentrated flavors, which our winemaker believes contributes to the overall quality of this year's harvest.

### Winemaking

Gently hand-picked at the peak of ripeness, the grapes for this wine were de-stemmed and placed in stainless steel tanks for a 15-day maceration designed to extract color, flavor and tannin from the grape skins. Following fermentation the young wine was transferred to 100% French oak barrels (40% new) to impart subtle oak nuances without overpowering the fruit. The wine aged for 20 months in barrel with three time yearly rackings prior to bottling.

### About The Vineyard

The vineyard where the grapes come from clings to Oak Mountain overlooking the Russian River in Sonoma County's famous Alexander Valley. Spanning over 900 vertical feet, the climate here is ideal for Tempranillo and Graciano, Spain's beloved red wine grapes. While summer daytime temperatures are hot enough to suit these heat-loving red grapes, the rapid cooling effect of evening fog from the nearby Pacific Ocean protects their flavor-boosting acidity as they ripen. Rocky, well-drained soils and multiple blocks with varying exposures produce grapes that are incredibly small; at harvest they literally burst in the mouth with intense fruit flavor.

### Tasting Notes

Tradició – meaning tradition in Catalonia, a region in Spain – is the name chosen to honor our heritage and is made from two of Spain's most beloved wine grapes: Tempranillo and Graciano. The varieties are native to Rioja, Spain and when grown in the right climate they can be expressive and multi-faceted. At harvest these grapes literally burst in the mouth with intense fruit flavor, and the goal was to retain as much intensity and freshness as possible letting the fruit take center stage. This Limited Release wine offers an intense aromatic profile with exuberant notes of raspberry, cherry and a hint of brown sugar. On the palate, there are bright and lively flavors of dark cherry, plum and mulberry. Aged twenty months in French oak, Tradició is an exciting complex new world style blend that is well balanced and will delight the senses.