

TASTING ROOM & WINERY

JEREMY WINE CO[®]

TEMPRANILLO

SPENCER VINEYARD | AMADOR

2014 VINTAGE NOTES:

In 2014 an exceptionally warm spring accelerated the development of the fruit ultimately giving us an earlier harvest date. This acceleration in ripening challenged us to pick not only when the sugar showed as ripe, but when the fruity complexity of the grapes caught up. In the end I feel that we got it right, a big, balanced wine with bold fruit and texture.

As soon as we received the fruit we gently destemmed, leaving as many whole berries as possible and fermented slowly in 1000lb bins for about 8 days. During fermentation we visit the bins 2-3 times daily, checking in on the fermentations and "punching down" (*it's a good workout!*) the cap of skins & grapes. After fermentation is complete the wine was gently pressed off and moved to small French & American oak barrels where it was aged for 18 months before bottling and an additional 8 months of age in the bottle.

TASTING NOTES:

A big, bold wine with rich wafts of ripe plum and slight candy notes lingering around dark, smoky aromas of light tobacco and sweet vanilla. On your first sip, the wine enters smooth and quickly builds to a robust mid palate of bold tannins before fading back down again into silky softness and a long lingering finish.

TECHNICAL DETAILS:

VARIETAL:	100% Tempranillo
VINTAGE:	2014
APPELLATION	Amador
ALCOHOL:	15.2%
R.S.	.2g/100ml
SRP	\$24



40 thousand hours  in each bottle

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