



2006 Santino Estate Tempranillo

In a setting amidst the pastoral beauty of California's Shenandoah Valley, Santino Winery stands as a tribute to excellence in winemaking. Since 1979, Santino has been producing wines from the soil of Amador County.

Winemaker's Notes

Long known by connoisseurs as one of the great wine grapes in the world, the Spanish grape Tempranillo has remained obscure. When grown in its native Spain, the low yields, long barrel aging and home demand has kept this wine from greater things. We felt that our vineyards would be the perfect home to this grape and we have been proven correct. It makes a dark wine of great structure and powerful flavors which should age for many years. We age the wine in French oak for at least 16 months and an additional six months in tank to let the wine marry prior to bottling. It has the structure to be served with some of the richest foods: Beef Wellington, Prime Rib, Roast Duck and especially Paella.

Vintage

The growing season of 2006 was about as average as a California year could possibly be. Normal levels of rainfall, not too hot or too cold, the usual hot summer and blessedly no rain at harvest.



Technical Data:

Aged: 16 months in French Oak
Blend: 85.1% Tempranillo, 9.3% Syrah, 3.2% Barbera, 2.4% Pinot Gris
Alcohol: 14.5%
pH: 3.69
TA: 0.52g/100ml
RS: 0.01g/100ml
Appellation: Shenandoah Valley of California
Bottled: May 2008
Suggested Retail Price: \$14.99