



LEE FAMILY FARM

2012  
ALVARELHAO

SILVASPOONS VINEYARD  
ALTA MESA



<i>appellation:</i>	ALTA MESA
<i>vineyard:</i>	SILVASPOONS
<i>soil:</i>	SAN JOAQUIN CLAY LOAM
<i>climate:</i>	WARM, REGION III (UCD)
<i>alcohol:</i>	13.0%
<i>acidity:</i>	6.7 G/L
<i>ph:</i>	3.49
<i>cooperage:</i>	10 MONTHS IN ONE YEAR OLD FRENCH BARRELS
<i>production:</i>	46 CASES
<i>retail price:</i>	\$17.00

#### THE GRAPE

Alvarelhao is a red grape varietal native to Northern Portugal where it is receiving increasing attention and plantings for its elegance, balance and acidity. Very little is grown in California and this debut Lee Family Farm offering is certainly one of the few Alvarelhaos you will find anywhere.

#### THE PLACE

Silvaspoons Vineyard is located between California's Sacramento River Delta and the Sierra Nevada Mountain Range. Winegrower Ron Silva has specialized in many of the traditional Portuguese varietals. His vineyard receives ample sun and warmth, moderated by the afternoon Delta breezes. The soils on the plateau of Alta Mesa are remarkably similar to the rocky terroir of Portugal.

#### THE WINE

The fruit for this first Lee Family Farm Alvarelhao was harvested at Silvaspoons on September 20, 2012. The 2012 growing season was a fairly "normal" one in the Lodi appellation. It was a steady, warm spring and summer in the Delta region. Few weather events and lack of heat spikes allowed for gradual ripening and flavor development as the fall harvest approached. The grapes displayed optimal sugar / acid balances and arrived at the winery in excellent condition.

The grapes were hand sorted in the vineyard and again at the winery before being completely destemmed. Whole berries were fermented in a small, open-top tank. Manual punch downs provide for optimum color and flavor extraction while maintaining balance and structure. After pressing, the wine was aged for ten months in one year old French barrels. Only 46 cases were produced.

The 2012 Alvarelhao is a beautiful red-garnet color with floral aromas with hints of blackberry jam, new leather, and spice / pepper. On the palate, these aromas carry over into rich fruit flavors of plum, cherry pie, nectarine, black currant, and raisin. The wine's fairly low alcohol and bright acidity make it a natural for pairing to a wide variety of foods: roast chicken or salmon, most tomato-sauced dishes, and just about anything off the grill.