



LEE FAMILY FARM

2013
RIO TINTO

SILVASPOONS VINEYARD
ALTA MESA



<i>appellation:</i>	ALTA MESA
<i>vineyard:</i>	SILVASPOONS VINEYARD
<i>rootstock:</i>	101-14, 1103 PAULSEN
<i>soil:</i>	SAN JOAQUIN CLAY LOAM
<i>climate:</i>	WARM, REGION III (UCD)
<i>alcohol:</i>	13.2%
<i>assemblage:</i>	32% TOURIGA FRANCESCA, 32% TOURIGA NACIONAL 23% TEMPRANILLO, 13% ALVARELHAO
<i>acidity:</i>	5.9 G/L
<i>ph:</i>	3.55
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK BARRELS
<i>production:</i>	353 CASES
<i>retail price:</i>	\$16.00

THE GRAPE

This eclectic blend is an assemblage of traditional Portuguese varietals: Touriga Francesca, Touriga Nacional, Tempranillo, and Alvarelhao.

THE PLACE

Silvaspoons Vineyard is located between California's Sacramento River Delta and the Sierra Nevada Mountain Range. Ron Silva's vineyard receives ample sun and warmth, moderated by the afternoon Delta breezes. The plateau of Alta Mesa is remarkably similar to the rocky terroir of Portugal.

THE WINE

Our Rio Tinto is the featured red wine of the Lee Family Farm label. This unique blend consists of 32% Touriga Francesca, 32% Touriga Nacional, 23% Tempranillo, and 13% Alvarelhao. The grapes are sourced from Alta Mesa, a sub-appellation of Lodi. The warm, dry climate of the interior valley is ideally suited for these varietals. The vines are planted on 101-14 and 1103 Paulsen rootstocks with a quadrilateral, t-bar trellising system; the north-south row orientation ensures even ripening and good airflow through the vines. Ron Silva is dedicated to sustainable farming methods which yield high quality grapes.

The 2013 growing season was a fairly "normal" one in the Lodi appellation. Lighter than normal winter rainfall totals gave way to a 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.

Upon arrival at the winery, the grapes were sorted and de-stemmed. Whole berries were fermented in small open-top tanks. The wine was aged in 100% French oak barrels, 20% of which were new. Each varietal was fermented and aged separately. The blend was assembled after 10 months of aging and then bottled without fining.

The Lee Family Farm Rio Tinto is a beautiful deep purple-red color in the glass. The wine is extremely aromatic displaying boysenberry, spice, blackberry, and plum. It is soft on the palate, showing ripe flavors of berries and nectarine backed by a streak of minerality and brown sugar and vanilla. The wine maintains very good food pairing acidity and is ideally suited to blackened fish or chicken and thin crust pizzas.