



LEE FAMILY FARM

2013  
TEMPRANILLO

ARROYO SECO  
APPELLATION



<i>appellation:</i>	ARROYO SECO
<i>vineyard:</i>	VENTANA
<i>soil:</i>	ARROYO SECO GRAVELLY SANDY LOAM
<i>climate:</i>	REGION I+ (UCD), COOL TO MODERATE
<i>alcohol:</i>	14.4%
<i>acidity:</i>	6.4 G/L
<i>ph:</i>	3.53
<i>cooperage:</i>	10 MONTHS AGING IN 27% NEW FRENCH OAK
<i>production:</i>	99 CASES
<i>retail price:</i>	\$20.00

#### THE GRAPE

“Tempranillo is Spain’s answer to Cabernet Sauvignon; it is the variety that puts the spine in a high proportion of Spain’s most respected red wines.” - Oxford Companion to Wine

#### THE PLACE

The Arroyo Seco appellation of Monterey County is cooled by the nearby Monterey Bay. Wind and fog moderate and extend the growing season, resulting in fruit of superior flavor and balance...

#### THE WINE

The fruit for this Lee Family Farm bottling is sourced from the Ventana Vineyard located in Central Monterey County where daytime temperatures reach the mid to upper 70’s. This vineyard is cooled by fog and wind drawn in from the cold waters of Monterey Bay.

The 2013 growing season was a fairly textbook one throughout Monterey County. Winter storms gave way to a warm spring and summer, with trademark afternoon winds off the Bay. With very few weather events, the fruit was allowed to develop slowly. Mildew pressure was at a minimum, insuring “clean” high quality fruit. The Tempranillo grapes displayed full phenolic ripeness, with good sugar and acid balance.

The grapes are hand sorted in the vineyard and again at the winery before being completely de-stemmed. Whole-berries are fermented in small open-top tanks. Manual punch downs provide for optimum extraction while maintaining an elegantly structured wine. The wine is aged for ten months in 27% new French oak.

The 2013 Tempranillo is a beautiful red-garnet color with aromas of plum, blackberry, and toasty oak. On the palate it displays lingering flavors of black licorice, tobacco, and black cherry. This is a medium to full bodied wine which is delicious by itself or with grilled meats and vegetables.