



LEE FAMILY FARM

2013  
TORRONTES

SILVASPOONS VINEYARD  
ALTA MESA



<i>appellation:</i>	ALTA MESA
<i>vineyard:</i>	SILVASPOONS VINEYARD
<i>rootstock:</i>	1103 PAULSEN
<i>soil:</i>	SAN JOAQUIN CLAY LOAM
<i>climate:</i>	WARM, REGION III (UCD)
<i>alcohol:</i>	13.2%
<i>acidity:</i>	6.2 G/L
<i>ph:</i>	3.31
<i>cooperage:</i>	NEUTRAL OAK
<i>production:</i>	69 CASES
<i>retail price:</i>	\$15.00

#### THE GRAPE

Torrortes is an eclectic white varietal that provides the backbone of many Spanish Ribeiros and is also widely planted in Argentina. There are very few acres planted in California but it is destined for a wider audience thanks to its appealing, fragrant nature, bright acidity and easy-drinking style.

#### 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

The 2013 is the debut vintage of our Lee Family Farm Torrontes. The grapes are sourced from Alta Mesa, a sub-appellation of Lodi. The warm, dry climate of the interior valley is ideally suited for this Spanish cultivar. The vines are planted on 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 textbook one in the Lodi appellation. Typical warm temperatures, Delta breezes, and lack of weather events kept ripening on a steady, gentle path throughout the summer and into the early fall, approaching harvest. The Torrontes fruit from Silvaspoons was picked at optimal sugar / acid balances.

Upon arrival at the winery the grapes are sent directly to press, cold settled, and fermented in stainless steel tanks. The wine is aged in neutral oak and then bottled without fining.

The Lee Family Farm 2013 Torrontes exhibits a generous, exotic nose of flowers, spice, melon, orange blossom, and minerality. On the palate, ripe fruit flavors of peach, pink grapefruit, and fig are backed by a touch of minerality and bright, refreshing acidity. Amazingly food-versatile. Think shellfish, bruschetta, steamed mussels, and various tapas.