



LEE FAMILY FARM

2014
TEMPRANILLO

ARROYO SECO
APPELLATION



<i>appellation:</i>	ARROYO SECO
<i>vineyard:</i>	MEADOR
<i>soil:</i>	ARROYO SECO GRAVELLY SANDY LOAM
<i>climate:</i>	REGION I+ (UCD), COOL TO MODERATE
<i>alcohol:</i>	13.8%
<i>acidity:</i>	5.8 G/L
<i>ph:</i>	3.61
<i>cooperage:</i>	10 MONTHS AGING IN 50% NEW FRENCH OAK
<i>production:</i>	53 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 Meador Estate 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 2014 growing season was another dry one throughout the region. Despite some late winter frosts, budbreak came fairly early throughout the Monterey appellation. The warm spring and summer led to almost perfect fall conditions for gentle ripening and maturation.

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 50% new French oak.

The 2014 Tempranillo is a beautiful red-garnet color with aromas of anise, fig, plum, and coffee cake. On the palate it displays lingering flavors of blackberry, toasty oak, and dried herbs. This is a medium to full bodied wine - delicious by itself or paired with full flavored cheeses or with grilled meats and vegetables.