



LEE FAMILY FARM

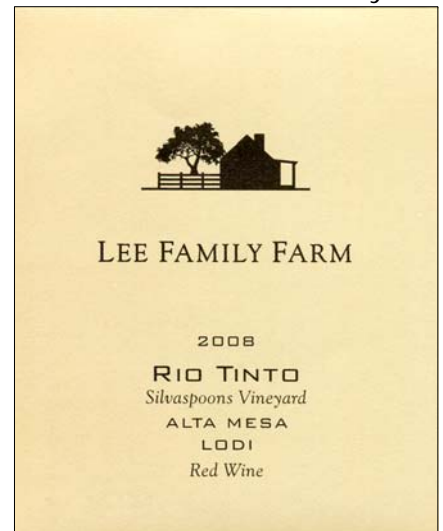
2008 Lee Family Farm Silvaspoons Vineyard Rio Tinto

Rio Tinto is a dry, red table wine, produced from classic Portuguese Port varieties. The blend is 56% Touriga Francesa, 24 % Alvarelhao, 13% Touriga Nacional and 7% Tinta Roriz (Tempranillo).



The Vineyard and the Grapes

Grower Ron Silva's Port varieties are planted on 101-14 and 1103 Paulsen rootstocks, and are planted on a quadrilateral, t-bar trellising system, with 11x6 spacing, resulting in 660 plants per acre. The vines are planted in a North-South row orientation for even sun exposure. The shoots are heavily thinned to improve air flow, keeping mildew under control. The vineyard is farmed with sustainable methods, with natural composting, pumice and potassium additions, and treated with hybrid mustard to control bugs. Each row is individually watered as needed.



The valley's heat is tempered by the afternoon winds that keep the area seven to eight degrees cooler than the surrounding Sacramento and Stockton regions.

The Vintage

In 2008 there was some initial concern about freeze damage to the vineyard. The vines responded favorably and the rest of the growing season was relatively uneventful, a good thing! Yields were lower than in a "normal" year. The grape clusters were small and tight, resulting in concentrated flavors.

Vinification and Aging

The Tinta Roriz arrived a little earlier than the Tourigas and Alvarelhao. The grapes immediately went to the de-stemmer and then into small open-top fermenters. Each varietal received the same treatment, all being fermented separate. After fermentation the wine was transferred to French oak barrels; 15% of the wine received new barrel treatment. The blend was assembled and then bottled, unfined, in August 2009.

Aromas, Flavors & Palate Impressions

Rio Tinto is a beautiful deep purple-red color in the glass. The wine is extremely aromatic and attractive. Red and blackberry fruit is bound by nutmeg and cardamom spices. It is soft on the palate showing ripe flavors of black cherry, blueberry and blackberry integrated with allspice and brown sugar. The wine maintains very good acidity and will drink well upon release and for years to come.

The Numbers			
Alcohol	13.5%	Appellation	Alta Mesa
pH	3.58	Rootstock	101-14 & 1103
Total Acidity	6.3 g/L	Clone	multiple
Barrel Type	French Oak	Soil	Gravelly Clay Loam