

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2006 TEMPRANILLO

Technical Information:

Harvested: October 20, 2006

Blend: 100% Tempranillo

Appellation: Lodi

Sugar at Harvest: 24.9°Brix

Alcohol: 14.5% by Volume

pH: 3.72

194 cases bottled February 2008

Winemaking:

Cold soaked for three days then fermented in separate lots using yeast isolates from Rioja, Brunello di Montalcino, and Barolo. Pressed at dryness then aged for 13 months in French oak barrels.

Tasting Notes:

Ruby color precedes aromas of cola and cherry layered with clove spice. Flavors of raspberry are highlighted by well-integrated tannin and toastiness with a long, lingering finish.

Food Pairing:

Our 2006 Tempranillo is incredibly food friendly, complementing a broad range of cuisine, as is proven by being one of the wines traditionally served with tapas.

Awards:

SILVER! San Francisco Chronicle Wine Competition.

Retail price: \$ 28.00

