

Tempranillo

MATCHBOOK | 2007

VINEYARDS

Dunnigan Hills 88% *Tempranillo*
8% *Graciano*
Solano County 4% *Petite Sirah*

BARRELS

100% Barrel Fermented
10% new from:
Magrenan | French Allier, coopered in Spain
80% from 2-5 year old barrels:
Magrenan | French Allier
World Cooperage | 3 year air-dried American oak
Trust | Hungarian Oak, hand split and slow
toasted over oak fires

CHEMISTRY

Appellation Dunnigan Hills
Farming Sustainable Night Harvest
TA 0.60
pH 3.85
Alcohol 13.6%
Production 2,351 cases



GRAPES

The Tempranillo and Graciano vines grown in our Matchbook Vineyard in the Dunnigan Hills are from cuttings imported from the Pesquera region of Spain. While the traditional earthy and spicy flavors are evident from these old-world varieties, the Matchbook Tempranillo shows its California upbringing in the layers of dark berry and cherry flavors and hint of vanilla from oak aging. The addition of Petite Sirah adds aromas and flavors of blueberries. This medium bodied, full-flavored wine is versatile enough to pair with roasted pork or lamb as well as shellfish in a spicy sauce.

CELLAR

The grapes were bled of 15% of their juice after 18 hours of soaking to concentrate flavors. The must was inoculated with yeast and pumped over twice a day using aeration carts. After fermentation, the wine was pressed, settled, then racked to a combination of new and used oak barrels. After nineteen months in oak the wine was blended in March 2009 and bottled a month later.

STORY

As a farm kid growing up in the late 1950's and early 1960's John Giguiere was a confirmed pyromaniac starting various things on fire such as his father's wheat fields. He and his brother graduated to launching rockets which often blew up at some stage of the journey resulting in more random fires and calls to the local fire department for help. They eventually grew out of this fascination with the Matchbook but still have fond memories of the power they possessed.