

**2009 MATCHBOOK
TINTO REY;
91 Pts. Robert Parker**

APPELLATION: California

BLEND: 40% Tempranillo,
33% Syrah, 19% Graciano,
4% Cabernet Sauvignon, 4% Tannat

Tinto Rey means “Red King” and the blend is based on Tempranillo, the King of Spanish red wines and the most important varietal in our Matchbook vineyard.

TASTE: Layered and complex with juicy cherry and blackberry framed by vanilla, spicy oak, leather and earth.

FOOD PAIRING:
Roast beef, lamb chops,
pork tamales, steak
with Cajun spices.

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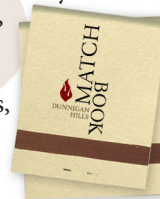
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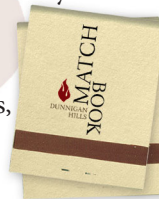
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