

# The Red King.

## 2011 Matchbook Tinto Rey

### BLEND:

46% Tempranillo  
35% Syrah  
8% Cabernet Sauvignon  
7% Graciano  
4% Petit Verdot

### VINEYARDS:

Dunnigan Hills  
Matchbook  
88% Tempranillo |  
Syrah | Graciano  
Chalk Hill  
8% Cabernet Sauvignon  
California  
4% Petit Verdot

### BARRELS:

100% Barrel aged  
25% new from:  
Trust | Hungarian oak  
Cotes du Rhone | French oak  
World Cooperage | American oak  
75% from 2-5 year old barrels:  
Francois Freres | French Allier  
World Cooperage | French Oak  
from center of France

### MATCHBOOK

Seguin Moreau | French Allier  
and Never oak  
Sylvain | French Allier

### CHEMISTRY:

Appellation: Dunnigan Hills  
TA: 6.99 pH: 3.87  
Alcohol: 13.9%  
Production: 4,583 cases

### GRAPES

Tinto Rey is Spanish for “Red King,” and Tempranillo is the king of Spanish red wines. It’s also the most important varietal in our Matchbook Vineyard and the foundation for this unique Tempranillo/Syrah blend. The 2011 Tinto Rey serves up aromas of dusty chocolate, leather, cardamom and allspice. A little less Spain and a little more Rhone, this wine supplies an earthier character than previous vintages. The flavors are dense and complex, with dried cranberry, black cherry and vanilla layered over worn leather and baking spices. It is an elegant wine, smooth and rich with a grip to the palate. Pair this signature red with Spanish paella, gourmet pizza or mussels.

### STORY

As a farm kid growing up in the early 1960’s John Giguiere was a veritable pyromaniac, setting numerous things on fire—including the family wheat fields. He and his brother soon graduated to launching rockets, resulting in more uncontrolled blazes and calls to the fire department. Over time, they outgrew this fascination with the flame, but even today they look at the Matchbook brand with fond memories of the fires they once stoked.

### CELLAR

The grapes were gently crushed and fermented in small temperature controlled stainless steel tanks. A combination of specially selected yeast and native yeast was used to enhance color and flavor extraction without harsh tannins. The tanks were pumped over twice a day until nearly dry, then pressed and aged in a combination of French, Hungarian and American oak barrels for 26 months. The best barrel lots were chosen for this complex blend of 46% Tempranillo, 35% Syrah, 8% Cabernet Sauvignon, 7% Graciano, 4% Petit Verdot to create an elegantly structured and boldly flavored wine.



MATCHBOOK

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