Matchbook 2013 Tempranillo

Wine Description
Our 2013 Matchbook Tempranillo unfurls with Old World characteristics from two standout Spanish clones. The Ribera del Duero and Tinta de Toro vines grown on our estate contribute the familiar varietal flavors, while the traditional Rioja blending grape Graciano adds tannin and structure. Pronounced aromatics of ripe raspberry and rich plum lead to enticing flavors of earth, spicy cardamom and dark fruit. Smooth and soft on the palate, this seductive red has a bright finish that begs for another sip of this finely structured wine. Pair this Dunnigan Hills Tempranillo with a traditional Paella dish infused with saffron, mussels, shrimp and chorizo.

Behind the Brand
East of Napa, Left of Center: The Giguiere family embodies Dunnigan Hills winemaking. In 1981 they pioneered grape-growing in this region when they planted their very first vineyard. By 1993 they’d succeeded in making the Dunnigan Hills a nationally recognized American appellation. The Matchbook flame is an homage to the Giguiere brothers’ youthful fascination with fire. Today Matchbook Wine Company produces over 15 wines showcasing the varietals that perform best in our warm, dry climate.

Winemaking Notes
Our grapes were gently crushed and fermented in small, temperature-controlled stainless steel tanks. Specially selected yeast (Assmannshausen and ES488) was used on two of five tanks to enhance color and flavor extraction without harsh tannins. The other three tanks underwent a native fermentation, giving this wine complexity and richness. The tanks were pumped over twice a day until nearly dry, then pressed and aged in oak barrels for 21 months. We like to use an assortment of French, Hungarian and American Oak and only 22% new to avoid over-oaking.