**THE WINE**
This wine is crafted from our Matchbook Vineyards in the Dunnigan Hills. Our climate and soils closely mirror those of the famous wine regions of Spain. We take great pride in our Spanish varietals, importing cuttings from Spain for our vineyards. The dark ruby color in the glass opens to aromas of black cherry, cigar box and dried fruit. While maintaining the traditional flavors of earth, leather and spice, the 2014 Matchbook Tempranillo bears its California upbringing with rich flavors of coffee and mocha that mingle with fresh cranberries, rhubarb and a hint of vanilla on the finish. Pair this old-world style Tempranillo with Spanish paella or grilled steak.

**THE STORY**
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 climate.

**THE CELLAR**
Our grapes were gently crushed and fermented in small, temperature-controlled stainless steel tanks. Specially selected yeast was used on half of the lots to enhance color and flavor. The other half 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 22 months. The 2014 Matchbook Tempranillo is a blend of Tempranillo, both Torro and Duero clones, with the additions of Petit Verdot, Tannat and Graciano to give the wine depth and enhanced structure.