

TINTO REY

2014
VERDEJO



BLEND: 100% Verdejo

VINEYARDS:

Matchbook Vineyards, Estate Bottled

FERMENTATION:

100% barrel fermentation

BARREL AGING:

8 months in French neutral barrels

APPELLATION: Dunnigan Hills

FARMING: Hand harvest

TA: .49 **PH:** 3.78

ALCOHOL: 14.3%

PRODUCTION: 150 cases

WINE

With a beautiful sunshine hue and aromas of apricot, honeysuckle and mineral, our first vintage micro-vineyard Verdejo makes quite the introduction. Flavors of cream, honey and flint overlay hints of graham cracker and golden straw in this Spanish white. Pair this luscious, full-bodied Verdejo with oysters, grilled prawns or a nice plate of manchego cheese.

STORY

As a farm kid growing up in the early 1960's John Giguere 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

We picked the inaugural Verdejo harvest by hand at sunrise on August 12, 2014 in California's Dunnigan Hills, then sent the grapes through a whole-cluster press. The wine was barrel-fermented, then aged eight month in neutral barrels of French origin. We stirred the lees during the aging process to enhance the wine's richness. Here in the US, Verdejo is hard to come by, but we grow this Spanish varietal in the Dunnigan Hills due to its stellar history with torrid summers and dry soils.

MATCHBOOKWINES.COM

