The Red King.
2012 Matchbook Tinto Rey Red Blend

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. That’s why Tempranillo is the foundation in our unique Mediterranean blend. Rich aromas of blueberry, red fruit and rustic leather stand out as flavors of boysenberry and red currant lead to hints of chocolate truffle and plum. The Tinto Rey is medium-bodied and seamless, with soft-grain tannins and just an edge of zesty tartness weaved in with the sweetness of the fruit. Pair with a rare rack of lamb, spicy Spanish sausage or wood-fired pepperoni and bell pepper pizza.

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 50% Tempranillo, 27% Syrah, 11% Petit Verdot, 8% Graciano and 4% Tannat to create an elegantly structured and boldly flavored wine.