**The Wine**

Tinto Rey is Spanish for “Red King,” and Tempranillo, the king of Spanish red varietals, is the foundation for our elegant and rich red blend. Aromas of dark fruit, leather and chocolate fill the glass followed by juicy flavors of red currant, black cherry and cigar box. The fruit from the palate carries through to the long finish with dusty tannins. Pair with a classic steakhouse dinner of filet, creamed spinach and scalloped potatoes.

**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 warm, dry climate.

**The 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 51% Tempranillo, 20% Syrah, 15% Petit Verdot, 10% Graciano and 4% Tannat to create an elegantly structured wine with layered complexity.