

2017
TINTO REY
VERDEJO
Estate Bottled



BLEND:
89% Verdejo, 11% Chardonnay

VINEYARDS:
Matchbook Vineyards, Estate Bottled

FERMENTATION:
Stainless Steel Tanks & Oak Barrels

BARREL AGING:
5 months in French neutral barrels

APPELLATION:
Dunnigan Hills

FARMING:
Hand & Machine Harvested

TA: 6.13 **PH:** 3.58

ALCOHOL: 12.5%

PRODUCTION: 2,000 cases

WINE

This refreshing and distinctive Spanish white wine comes right from our estate vineyards. The 2017 Verdejo has aromas of apricot, peach, honeysuckle and just a hint of perfume. The palate is bright and luscious with flavors of citrus fruits, kiwi, starfruit and lemon tart. The unique step of barrel aging a portion of this wine in neutral oak makes it silky and complex on the palate with well integrated flavors. Pair this lovely white wine with grilled prawns, fresh oysters, pasta primavera or a fresh summer salad.

STORY

Born in Spain. Raised in California. Tinto Rey means Red King and is the name of our Spanish-centric wines. The Dunnigan Hills appellation is uniquely suited for grapes, like Verdejo, that thrive in a Mediterranean climate. Warm days, gravelly soil, little rainfall are ideal conditions for Tempranillo, Tannat, Graciano and Verdejo. The distinctive, full-flavored Tinto Rey wines truly showcase the unique terroir of our estate vineyards.

CELLAR

The Verdejo is always the first varietal to be harvested on our estate. We pick in the early morning hours both by hand and machine. A portion of the grapes were whole cluster pressed. Then the wine was fermented in neutral oak barrels and stainless steel tanks. Barrel fermented lots were aged 5 months in neutral oak to increase complexity and mouthfeel, resulting in a wine that is crisp and refreshing with great complexity and mouthfeel. Here in the United States, Verdejo is hard to come by, but we grow this Spanish varietal in the Dunnigan Hills because it thrives in our terroir.

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