THURSDAY, NOVEMBER 14TH

INTERNATIONAL TEMPRANILLO DAY
THURSDAY, NOVEMBER 14TH
with Estate Bottled TINTO REY

Flavors of plum and black cherry mingle with pepper, tobacco and smoky paprika. Smooth finish.

Perfect Pairing: Smoky Paella, Grilled Lamb Chops or an Aged Manchego Cheese.

2015 TEMPRANILLO

Flavors of plum and black cherry mingle with pepper, tobacco and smoky paprika. Smooth finish.

2018 ROSÉ

Flavors of plum and black cherry mingle with pepper, tobacco and smoky paprika. Smooth finish.

Perfect Pairing: Ceviche, Deep Fried Calamari, Cold Shellfish or Gazpacho.

Perfect Pairing: Grilled Lamb Chops or a Sizzling Steak topped with a dollop of Creamy Gorgonzola.

Rich & lush. Flavors of dried cherry, rhubarb, tobacco, cream and vanilla layered over velvety tannins.

Perfect Pairing: Grilled Lamb Chops or an Aged Manchego Cheese.

91 Points Editors’ Choice

Tasting Room Fan Favorite!

90 Points Editors’ Choice

BLEND:
TEMPRANILLO 80%
PETIT VERDOT 9%
TANNAT 8%
GRACIANO 3%

2015

BLEND:
TEMPRANILLO 54%
TANNAT 30%
VERDEJO 16%

2018

BLEND:
TEMPRANILLO 54%
PETIT VERDOT 24%
TANNAT 13%
GRACIANO 9%

2015