

2018



Spain's iconic white grape
grown in the
Dunnigan Hills
of California

TINTO REY

VERDEJO

Estate Bottled

APPELLATION:

Dunnigan Hills, Estate Bottled

BLEND:

89% Verdejo
11% Chardonnay

FERMENTATION:

Stainless Steel & Oak Barrels

Barrel aging: 5 months in
French neutral barrels

TA: 6.09 g/L **PH:** 3.54

ALCOHOL: 13%

PRODUCTION: 1,600 cases

WINE 🍷 Verdejo, the iconic Spanish white grape, thrives in our Dunnigan Hills terroir. The varietal is known for being bright and lively and the 2018 Tinto Rey is all that and more. The aromatics are a burst of fresh fruit; flavors of green apple, lime zest and lemon are framed with a creaminess from barrel aging. The finish is crisp and refreshing with a little pop of minerality. Perfect as an aperitif, this racy white wine pairs well with creamy cheeses, spicy shrimp or a salmon salad.

STORY 🏰 Tinto Rey means Red King and is the name of our Spanish-centric wine brand. The Dunnigan Hills appellation is uniquely suited for grapes that thrive in a Mediterranean climate. Warm days, gravelly soil, little rainfall; these are ideal conditions for Tempranillo, Tannat, Graciano and Verdejo. The spicy, full-flavored Tinto Rey wines truly showcase the distinctive terroir of our vineyards.

CELLAR 🌿 The Verdejo is always the first 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. Here in the United States, Verdejo is hard to come by, but this Spanish grape is well suited for the Mediterranean climate in our Dunnigan Hills.

