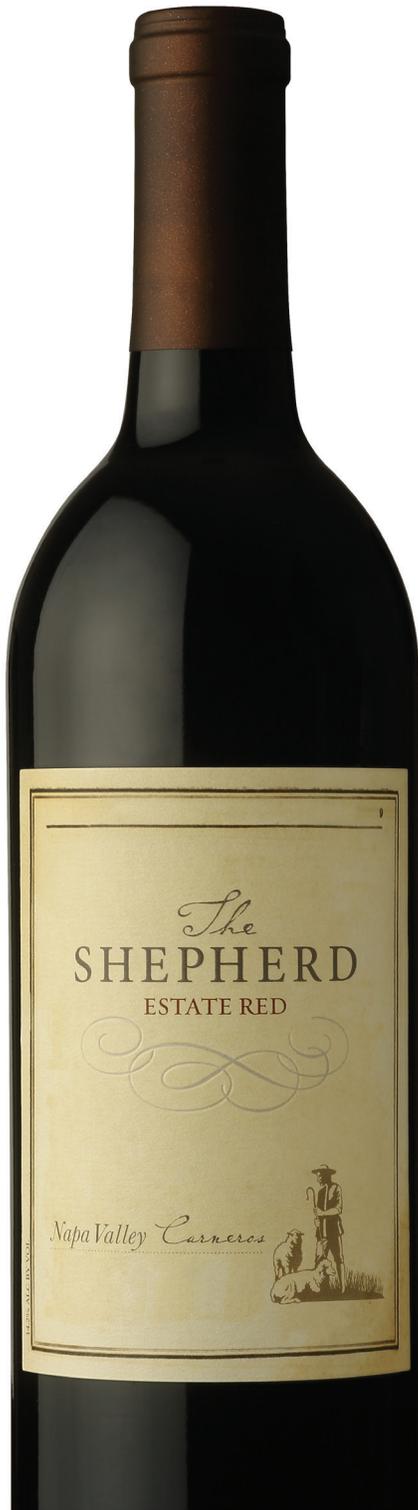


The SHEPHERD

2016 ESTATE RED



The Wine: The Truchard have been farming land in Carneros for over 40 years. This wine is a reflection of times past when Carneros (Spanish for “Ram or Sheep) was primarily pasture lands and wines were made in a field blend. This estate red is a compilation of varieties that truly expresses the diversity of soils and climates found on the vineyard.

Vintage: The 2016 vintage was another early harvest, similar to 2015. A mild winter with average rainfall provided some drought relief, but bud-break still came 2-3 weeks earlier than normal. Warm spring weather allowed for good berry set and a slightly below average crop. Moderate summer temperatures easily brought the fruit to full maturity. The wines of 2016 have intense aromas and flavors with nice structure and balance.

Harvest: Sept. 22; Oct. 4, 7 • 24.6 °Brix • 3.55 pH • 6.5 g/L TA

Winemaking: The Estate Red is a blend of Syrah, Zinfandel, and Tempranillo. These grapes were sourced from distinctly different sections of our Estate Vineyard. Each wine was vinified separately and aged for 12 months in French Oak barrels (30% new). Syrah was chosen for structure; Zinfandel contributes bright fruit flavors; and Tempranillo adds a unique spicy element. Combined, these varietals produce a playful, easy drinking red that is both fruity and complex. This wine was bottled in August of 2017.

Wine Analysis: 14.2% alcohol • 3.68 pH • 6.1 g/l TA

Tasting Notes: Floral aroma of blackberry and red currants; with a hint of vanilla and cedar. The mouth is filled with juicy flavors of boysenberry, rhubarb, cherry, and plum jam. Round, ripe tannins provide an opulent finish of red fruit and spice.

Release Date: August 1st, 2020

Cases Produced: 510 cases

Bottle Price: \$25.00

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