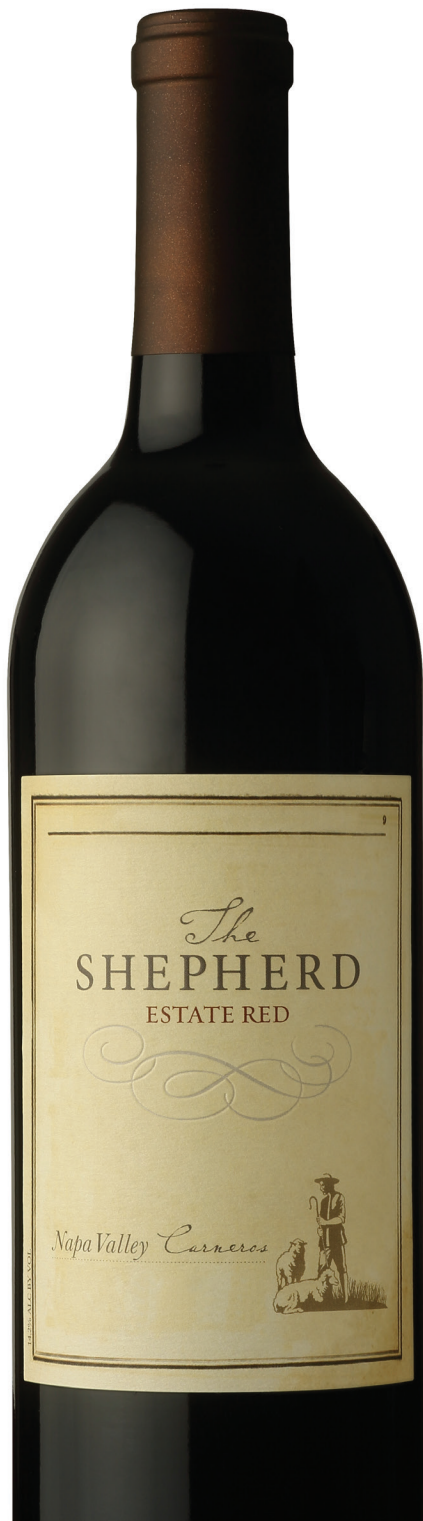


The SHEPHERD

2013 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 2013 vintage is even better than the near-perfect 2012 harvest! A warm and dry spring resulted in excellent berry set and a larger crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2013 have great intensity and acidity; with beautiful aromas and flavors.

Harvest: Sept. 18, Oct. 10 & 15 • 24.6 °Brix • 3.58 pH • 6.6 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 bottle in August of 2014.

Wine Analysis: 14.2% alcohol • 3.70 pH • 6.1 g/l TA

Tasting Notes: An intriguing nose of blackberry and red currants; with a touch of vanilla and cedar. The mouth is filled with juicy flavors of cassis, boysenberry, cherry, and plum jam. Round tannins provide an opulent finish of red fruit and spice.

Release Date: September 1, 2015

Cases Produced: 998 cases

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