

The SHEPHERD

2014 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 2014 vintage is nearly identical to the outstanding 2013 harvest! A dry winter followed by a warm, dry spring resulted in excellent berry set and an above average crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2014 are elegant, with intense aromas and flavors.

Harvest: Sept. 21, Oct. 11 & 14 • 24.5 °Brix • 3.60 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 2015.

Wine Analysis: 14.2% alcohol • 3.74 pH • 6.0 g/l TA

Tasting Notes: Rich aromas of blackberry and red currants with a hint 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: December 1, 2017

Cases Produced: 1008 cases

Bottle Price: \$25.00

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