

The SHEPHERD

2015 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 2015 vintage was one of the earliest harvests on record! A very dry winter forced early bud-break. Cool spring conditions during flowering led to poor set, yields were down almost 40%. Moderate summer temperatures quickly brought the small crop to full maturity. The wines of 2015 are powerful and concentrated, yet elegant.

Harvest: Sept. 18, 24 & 26 • 24.5 °Brix • 3.57 pH • 6.4 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 2016.

Wine Analysis: 14.2% alcohol • 3.70 pH • 6.0 g/l TA

Tasting Notes: An intense nose 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, ripe tannins provide an opulent finish of red fruit and spice.

Release Date: December 1, 2018

Cases Produced: 500 cases

Bottle Price: \$25.00

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