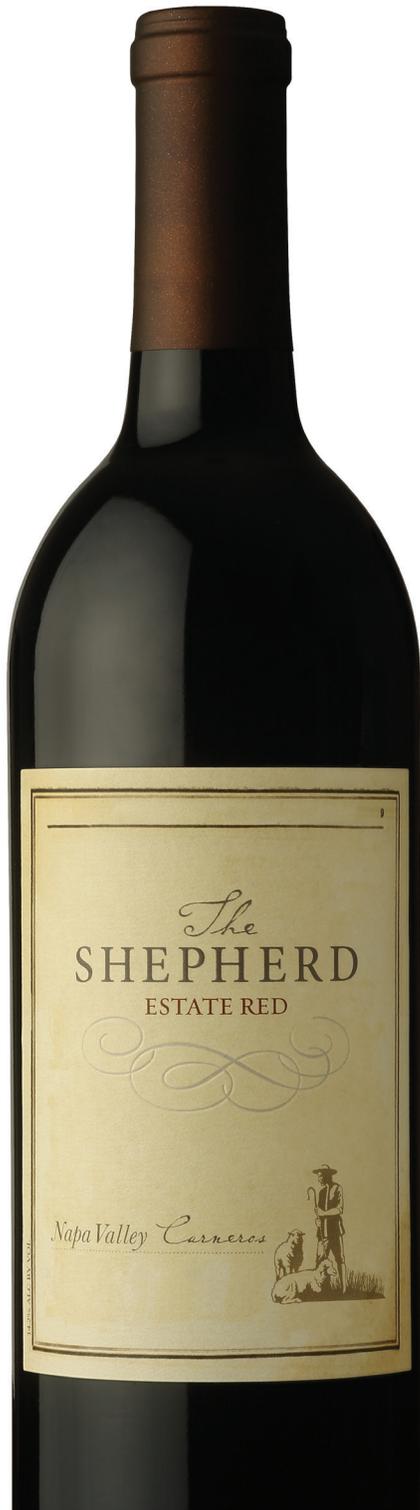


The SHEPHERD

2017 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: After 4 dry years, the 2017 harvest can be considered almost “normal”. Record winter rains finally provided some real drought relief; but bud-break still came about 1 week earlier than usual. Warm spring weather allowed for good berry set and a slightly below average crop. Hot summer and autumn temperatures quickly brought the fruit to maturity. The wines of 2017 are intense, but elegant with nice acidity and balance.

Harvest: Sept. 16; Oct. 2, 9 • 24.5 °Brix • 3.53 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 10 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 2018.

Wine Analysis: 14.2% alcohol • 3.67 pH • 6.1 g/l TA

Tasting Notes: Aromas of floral blueberry, ripe plum and cassis with a touch of vanilla and cedar. The mouth is filled with juicy flavors of boysenberry, red currants, and cherry jam. Round, ripe tannins provide an opulent finish of red fruit and spice.

Release Date: August 1, 2021

Cases Produced: 494 cases

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