

# T

2005 was a rare season, long and mild and mercifully free of late season heat, resulting in wines of great ripeness and color but with bright acidity and freshness. This wine, which we sometimes call “little T” (the Reserve is “big T”) is, like the Reserve, deeply colored and full bodied, although it is about half Garnacha. The Garnacha from the Tejada vineyard is always juicy and bright, with red fruits and spice. Adding the Tempranillo gives it depth and color but the wine remains approachable and easy to drink, even in its youth. As always, the “little T” is meant for enjoyment, not necessarily contemplation. It gets the same highbrow treatment as the Reserve, the same French oak barrels (with a slightly lower percentage of new oak) and is bottled at the same time as the Reserve.

Some technical notes:

Tempranillo clone 1 planted on a combination of 3309 and 110R rootstocks. 110R is vigorous and drought tolerant, 3309 is not quite as drought tolerant and is less vigorous. We wanted some variety since we were not sure exactly how the vines would perform on this site. So far there has not been a dramatic difference between the two rootstocks.

Garnacha clones 362 and 513, planted on 3309. The Garnacha is at the lower end of the vineyard, in deeper, sandy loam so the vines are more vigorous than the Tempranillo. We typically don't irrigate this section at all.

Most years the harvest is in late September. Tempranillo is pretty resistant to shriveling and the wine never has a raisiny flavor, despite the sometimes hot fall weather. Thick skins, lots of color and tannin. The Garnacha comes a little later.

Winemaking: 5-7 day cold soak at 55F. No added yeast. Short, fairly warm fermentation with 2-3 pumpovers/day. The frequency of pumpovers varies according to how the extraction is coming along. Generally pressed just before the wine is dry, and it finishes in tank or barrel, off the skins. Aged in French Oak, approximately 40% new, combination of several coopers and wood types. Mostly burgundy style barrels. Racked just once, during the early spring following vintage, and bottled after about 16 months in barrel.

The “Regular” is Garnacha and the Tempranillo that does not go to the reserve. The proportion of Tempranillo to Garnacha tends to change slightly from year to year.