

# EOS ESTATE

## W I N E R Y

### 2008 RESERVE TEMPRANILLO

Paso Robles

#### *Winemaker Comments*

The noble grape of Spain's Rioja, Tempranillo has found a home in the canyons above the Estrella River in the northern reaches of the Paso Robles AVA. Derived from the Spanish word "temprano", meaning "little early one", Tempranillo is among the first red wine grape varieties to be harvested in September. As a variety, Tempranillo is known for growing easily with the potential for dark color, big fruit flavors, and large crop loads. Patience is required to allow full flavor maturity and tannin balance to catch up to sugar ripeness. Methods used to obtain balance for the 2008 vintage were vertical shoot positioning, yields at approximately 2.5 tons per acre, and letting the fruit hang on the vine until the harsh tannins began to die down allowing the fruit to show through.

The 2008 EOS Tempranillo is an elegant wine of many layers showing the prime features of this variety. The senses are first struck by the brilliant garnet color. Silky aromas of blackberry, chocolate, vanilla, and clove develop changing balances as the wine sets in the glass. Rounded tannins, earth, white pepper, and smoke finish the wine with long drying textures.

#### *Food Pairing Recommendations*

This wine will complete any meal using braised pork and meaty sauces.

#### *Technical Notes*

**VARIETAL COMPOSITION:**

80.9% Tempranillo, 14.8% Cabernet Sauvignon, 4.3% Petite Sirah

**HARVEST DATE:** 9/26/08

**HARVEST BRIX:** 26.5 Brix

**RESIDUAL SUGAR:** 0.01%

**TOTAL ACID:** 6.9 g/L

**PH:** 3.56

**FINISHED ALCOHOL:** 14.5%

**BARREL REGIME:**

Aged 16 months in a mix of French and American oak

**VINEYARD LOCATION:**

81% Cross Canyon, 14% French Camp, 4% Batdorf, 1% Arciero Home Ranch