



Tempranillo

2012 Helwig Vineyard Reserve

Winemaker's Notes

Tempranillo is a black grape variety widely grown to make full-bodied red wines in its native Spain. Its name is the diminutive of the Spanish *temprano* ("early") as Tempranillo ripens several weeks earlier than most Spanish red grapes. Tempranillo has been grown on the Iberian Peninsula since the time of Phoenician settlements. It is the main grape used in Rioja, and is often referred to as Spain's noble grape.

The 2012 Winery By the Creek Reserve Tempranillo is a rich dark ruby red in color, with aromas and flavors that include berries, plum, tobacco, vanilla, leather and herb. Allow this 2012 Reserve Tempranillo to age at least 6 months, with continued aging for an additional five to eight years recommended.

Food Pairings: Lasagna, pizza and dishes with tomato-based sauces; grits, polenta and dishes with corn; Mexican food such as tacos, burritos & chiles rellenos.

Winery by the Creek

Winery by the Creek is nestled amongst the pine and oak forests of the Sierra Foothills in the small town of Fair Play, California. Its rural setting is breathtaking and serene. Centuries ago, it was home to native Northern Sierra Miwok tribes and later became a thriving mining camp, trading center and agricultural outpost during the Gold Rush. Today, Fair Play is an established American Viticultural Area where world-class wines are handcrafted.

Harvest Date; Bottling Date

9/3/12; 2/19/14

Appellation

El Dorado, CA

Varietal(s)

Tempranillo

Brix at Harvest

23

Cases Bottled

200

Alcohol

13.2%