

# March 2019 "SME" Wine Club

(SEND ME EVERYTHING)



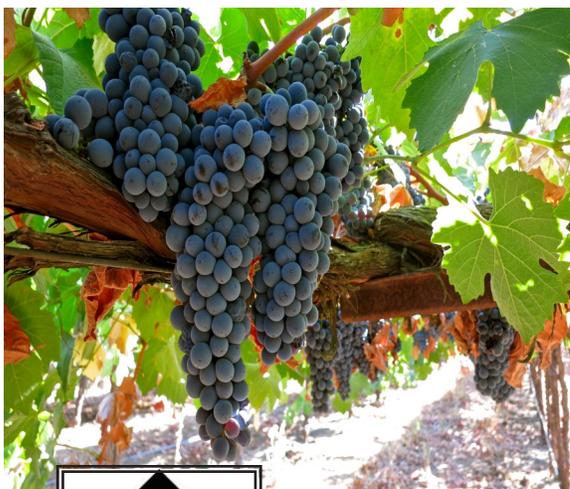
## 2017 "R" Touriga, Silvaspoons Vineyard, Lodi

Because we make so many wines from lesser known grape varieties I am often asked what made me decide to try making wine from a particular grape. In the beginning we chose grapes from vineyards and growers that I had worked with in the past while working for others prior to launching my own venture. I knew the grapes would make terrific wine, and there wasn't much risk involved. Deciding to try Touriga was a different matter.

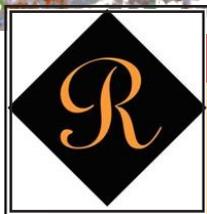
I still remember the first time I tasted a wine made from Touriga. It was 2006 and I was at the Grapes and Gourmet event affiliated with the California State Fair. It was presented to me blind and I was queried as to what I thought it was. The wine had an intense aroma of black raspberry and given the devious nature of the gentleman that presented me with the wine I ventured a guess that it was not a grape wine but a fruit wine from the Soquel winery in Santa Cruz and made from black raspberries. The smile on Bill's face let me know that I was incorrect, and that he had just introduced me to the 2004 Touriga from the Fenestra Winery in Livermore, a wine that had just earned best varietal honors as the best Touriga of the competition. I was smitten by the wine; in addition to the wonderfully intense aroma it had great color and soft supple tannins. I was even more pleased to learn that the grapes used by Fenestra were grown by the same grower, Ron Silva, that provides us with Grenache. All it took was a telephone call and two tons of Touriga rolled into our cellar with the 2006 vintage and we have been producing Touriga ever since.

By way of a more formal introduction, Touriga is a Portuguese variety that is the leading contributor to the production of Port. While Touriga is the most popular choice of all the red grapes permitted for the production of the classic dessert wine the vast majority of Touriga grown in Portugal makes table wine; and it is in that format we offer our Touriga.

The 2017 Touriga has a garnet purple color of medium depth with bright youthful hues. Of all the red wines we produce Touriga has the strongest fruit character; the aromas are floral and bursting at the seams with plenty of red raspberry, cherry, strawberry and boysenberry. In addition to the bright red fruits there is a volatile perfume that leaps from the glass; lavender, lilac, linalool, and violets all come to mind. The bouquet has been relegated to the 'backseat' and with time in the glass may reveal itself as a whiff of buttered toast or blueberry scone. On the pallet the flavors are soft and gentle, juicy and succulent. Zesty almost sweet flavors of red raspberry, currant, and cherry are carried by a wine with a light soft texture that is perfect for the warm months of summer. This is an easy drinking wine perfect for an afternoon or evening on the patio with lighter fare.



Varietal Composition: 78% Touriga Nacional 22% Touriga Francesa  
 13.5% Alc. 0.68 g/100ml TA 3.42 pH  
 Oak Regime: 38% French Oak 35% American Oak 27% Neutral Oak  
 Released: March 1, 2019 516 Cases Produced



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**Suggested Retail Price: \$26.00/Club Price:\$22.10**

**SME2 Price:\$20.80**