

May 2019 "SME" Wine Club

(SEND ME EVERYTHING)



2016 "R" Tannat, Silvaspoons Vineyard, Lodi

Tannat has a bit of a 'bad boy' reputation. It originally hails from the Gascony region of southwest France and in particular the Madiran AOC. There it is renowned for its high levels of tannin, so high that the vintners in Madiran often blend in Cabernet Sauvignon and Cabernet Franc to help soften the wines. The technique known as Micro-oxygenation, where minute amounts of oxygen are metered into the wine, was specifically developed to accelerate aging in an attempt to tame the tannic monsters that Tannat produces in this region. Perhaps due to its' over extracted nature, Tannat has never achieved much notoriety in Europe. However, when introduced to South America by Basque immigrants Tannat has had tremendous success, so much so it is considered the 'National Grape' of Uruguay.



I was introduced to Tannat by our Grenache grower; Ron Silva. After drinking a bottle of our Petite Sirah, Ron called me late on a Saturday night. He was so impressed with the way we had managed the extract of Petite Sirah that I just had to try Tannat. It sounded like a bit of a challenge, and the next thing I knew I was picking up two tons of Tannat from Ron's vineyard. Well sure enough, Tannat has found a welcome home in our portfolio of 'off the beaten track' wines.

The color of the 2016 Tannat is a beautiful deep purple, almost inky, but not quite the jet black of Petite Sirah. The aroma is focused on concentrated dense ripe black fruits most notably; black currants. Along with the cassis there is some subtle earthen notes to the aroma and in that regard this wine does show some similarities to the red wines of Bordeaux. Eighteen months in small barrels provides a bouquet of deeply toasted, smoky, almost charred oak with just a hint of caramel.

Rich, yet succulent, the flavors of jammy briary blackberry slide to a full satisfying finish. This is one varietal we provide with some significant age prior to release; a year and a half in barrel followed by a year in the bottle.

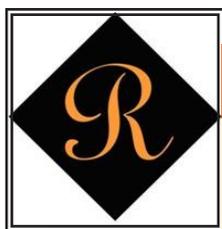
The result is that while the tannins are substantial they are far from aggressive and the finish is long and harmonious. This is one of our wines that I definitely find more enjoyable with a meal; game, braised meats and wild mushrooms are some of my favorite pairings with Tannat. Although we are just now releasing this wine we did enter it in the 2018 San Francisco International Wines Competition where it earned "Best Tannat" honors along with a double gold medal.



Flag of Uruguay

Varietal Composition: 100% Tannat 14.9% Alc. 0.68 g/100ml TA 3.48 pH
 Oak Regime: 47% French Oak 42% American Oak 11% Neutral Oak
 Released: May 1, 2019 380 Cases Produced

Suggested Retail Price: \$27.00 / Club Price:\$22.95 / SME2 Price:\$21.60



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