

# 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.



*Flag of Uruguay*

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.

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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 Plymouth, CA 95669  
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JEFF RUNQUIST WINES

## May 2019 "SME2" Wine Club

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### 2017 "R" Carignane, Joe Aparicio Vineyard, Amador

Carignane is one of the oldest and most widely planted red grapes in the world. Its origins are the Aragón region of north-east Spain, but the grape has a long history throughout the Mediterranean from Tunisia and Morocco to Malta and Turkey. Today significant acreage of Carignane can be found worldwide; Australia, Chile, Argentina, Uruguay, Mexico, Israel, South Africa, Washington and California. Carignane has been around for a long time. Some Italian authors believe that Carignane's introduction to Sardinia was by the Phoenicians, around the ninth century BC. I suspect the reason for Carignane's historic popularity is also what led it to become the most widely planted grape in France, which it was until surrendering that title to Merlot in 2000 and that is: productivity. Carignane is a high yielding grape with plenty of color, tannin and acid. It is an upright sturdy vine that does well without a trellis and the vines will attain substantial size. Some Carignane vineyards look more like an orchard than a vineyard, it is not uncommon to use ladders to harvest the grapes growing in the upper reaches of the vines.

Carignane is similar to Barbera in that when it is grown in the deep fertile soils of California's central valley, Carignane often produces thin washed out wines. But like Barbera, just a few miles to the east and with some elevation, Carignane blossoms. The Sierra Foothills is an appellation where Carignane can thrive. Grown in decomposed granitic soils where yields are limited, Carignane is quite capable of producing delicious wines of substance and grace. The source for our Carignane is just one of these conditions. Located on Ridge Road above Sutter Creek here in Amador County, the Joe Aparicio Vineyard was planted in 1932. Head trained and spur pruned, this vineyard produces a limited crop of deeply colored and flavorful grapes.

The 2017 Carignane has a ruby-purple color of medium depth with youthful garnet hues. Marionberry, cranberry and red currants establish a strong fruit foundation to the aroma. A mild dusty chalkiness gives the fruit a briary edge. Eighteen months in small oak barrels has generated a bouquet of vanilla, caramel, and mocha, along with minor notes of baking spices; cinnamon and nutmeg. On the pallet, this is a creamy wine with gentle round tannins. Smoky black raspberry, red currant and plum flavors are complimented by supple oak and barrel based tannins that contribute a savory lusciousness to this wine. On the finish, there is a mineral note that lingers alongside the dusty red fruits.

Varietal Composition: 100% Carignane 15.4% Alc. 0.77 g/100ml TA 3.32 pH  
Oak Regime: 38% American Oak 50% French Oak 12% Neutral Oak  
Released: May 1, 2019 181 Cases Produced

***Suggested Retail Price: \$29.00 / Club Price:\$24.65 / SME2 Price:\$23.20***



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