

NADEAU

Family Vintners

2013 Tempranillo

Paso Robles

The Winery

Nadeau Family Vintners is the result of years of effort by Robert Nadeau and his wife, Patrice. Together they renovated a tiny barn in the mountains west of Paso Robles, transforming it into an efficient, well-equipped micro-winery. Old-world styled vineyards have been planted on the slopes surrounding the building...most of the planting is dedicated to dry-farmed, head-trained Zinfandel, with an acre or so devoted to Grenache Noir and Petite Sirah.

The Wine

The Nadeau Family Vintners Tempranillo hails from the warmer plains east of Paso Robles. Dark and opulent, this racy wine is redolent of bright fruit aromas married with spicy undertones from having been aged in 20% new American oak cooperage. The long finish displays an interesting phenolic profile, which seems to span the tongue with abundant-yet-soft tannins. The wine displayed pronounced cedar/cigar box aromas earlier in its development, and more than a hint of this remains to this day.

18 months of barrel-aging (20% new American oak) has softened this sometimes hard-edged varietal into a delightful food wine which is easy to pair with just about any red wine fare.

It may take a few more years of cellaring for this wine to really develop. Admittedly, we are not experts with the Tempranillo grape, so we'll all learn together! 97 cases of this wine were bottled.

The Blend

100% Tempranillo

The Vital Statistics

100% Paso Robles Appellation

100% 2013 Vintage

Harvest: September 17, 2013; Sugar @ Harvest: 25.3 Brix; TA: 0.51 gm./100mL; pH: 3.69

These grapes were fermented in a single closed-top fermenter with commercial (proprietary) yeast for 12 days on their skins then pressed in a pneumatic bladder press. This wine was racked using a nitrogen blanket and/or gravity.

The 2013 Vintage yielded about **97 cases**.