

NADEAU

Family Vintners

2005 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. At nearly 2000 feet in elevation, the property is generally above the morning fog and usually receives about twice the rainfall seen below in Paso Robles (Elev: 960')

The **Wine**

The Nadeau Family Vintners' 2005 Tempranillo hails from the warmer plains northeast 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 several 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! 225 cases of this wine were bottled, so - unlike many of our super-limited offerings - we will have enough to accommodate some re-orders for those who would like to cellar some (as we will) to see how this amazing wine develops.

The **Blend**

100% Tempranillo

The **Vital Statistics**

100% Paso Robles Appellation

100% 2005 Vintage

Harvest: Late September, 2005; Sugar @ Harvest: 25.3 Brix; TA: 0.51 gm./100mL; pH: 3.69

These grapes were fermented in 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 2005 Vintage yielded about **225 cases**.