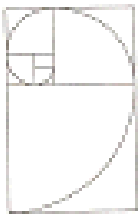


## cambiata

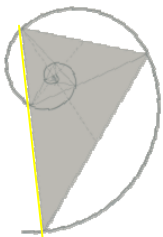
Tannat  
2004

Estate Bottled



**Vineyards:** We planted our small Tannat vineyard in the rocky and well drained soils of the Santa Lucia Mountains. The cool growing region means we can harvest grapes that are fully ripe yet still retain the appropriate amount of natural acidity.

**Winemaking:** The challenge with Tannat is balancing the wine's fruit and its aggressive tannins. During fermentation we try to accentuate the soft tannins with aerobic pump overs and long macerations. We build structure in the wine by aging it in French oak barrels for 24 months.



**Tasting Notes:** When Tannat is made properly, it is bold yet refined, thought provoking and rousing - an experience that extends beyond the last glass. It has a rich fragrance of violets and brush, like Santa Ana winds over a field of sage. The tannins immediately fill your mouth (and for the uninitiated this might cause a moment of concern) but you'll see they are knitted and structured and form the matrix that begins to fill with a thick, surging wave of viscous blackberry and licorice fruit. With another sip (and we think that you will be tempted to take one), you'll continue exploring the wine made from this extraordinary grape. For Cambiata Tannat, break out your aged beef, ripest cheese and a contemplative state of mind; the wine's intensely concentrated flavors, quintessentially indigo red profile and forthright but balanced tannins will reward all three.

