

# cambiata

## 2012 Tannat

### ***Unconventional and Iconoclastic***

Cambiata is not your average California winery. We are a little more unconventional and iconoclastic than our compatriots around the Golden State. I launched Cambiata in 2002 after making wines for other people for nearly two decades. My intention was to make distinctive wines that go beyond the Franco triumvirate of Bordeaux, Burgundy and Rhone. Today, we are vinifying a handful of compelling wines from some of California's scarcest grape varieties including Albariño, Tannat and Dornfelder. We also make limited quantities of Pinot Noir and Chardonnay from the Santa Lucia Highlands. Enjoy.



### ***Right Place, Right Time***

In case you are not familiar with it, Tannat is a native of Southwest France. Included in its resume are the big, dark, dense reds from the Madiran region north of the Pyrenees Mountains that separate France from Spain. We planted our small Tannat vineyard in the rocky and well drained soils of the Santa Lucia Mountains. The cool growing conditions allows us to harvest grapes that are fully ripe yet still possessing an appropriate amount of food worthy acidity.

### ***Doing It Old Style***

Tannat has an incredible ability to absorb oxygen. Technically speaking, the wine is full of *procyanidin*-type tannins, which slow the aging and development process to a crawl. While today's technology has given winemakers aggressive tools to introduce oxygen, at Cambiata we do it the old-fashioned way – extended barrel aging. For our 2012 Tannat it took 28 months before the wine had reached an appropriate balance between fruit and tannin that allowed us to put it into bottle.

### ***Taste Profile***

We fermented the black juice in small open-top fermenters and pumped over twice a day during fermentation. The wine was then pressed straight to 60 gallon barrels (100% French, 40% new). Our 2012 Tannat is incredibly deep and concentrated with notes of earth, blackberries, saddle leather and licorice. On the palate it is thick and chewy with bold, well-integrated tannins. Big wine. Good wine.

### ***Numbers***

Owner/Winemaker	Eric Laumann
Vineyard	Rocosa Loma Vineyard
AVA	Monterey
Fermentation & Aging	28 months in 100% French barrels (40% new)
TA	0.67
pH	3.65
Alcohol	14.7
Cases	348
Suggested Retail	\$35/bottle

For more information please visit [www.cambiatawinery.com](http://www.cambiatawinery.com)