

cambiata

2013 Dornfelder

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 produce distinctive bottlings 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.



What The Hell?

Walk past the rows of meticulously manicured Pinot Noir and Chardonnay to the top of the McIntyre Estate Vineyard and you'll find a single acre of strange-looking vines bearing long, loose clusters of pitch black berries. "What the hell?" you mumble to the wind. "What vintner would have the *cajones* to plant Dornfelder in the Santa Lucia Highlands?" Turns out, we would. We figured if the grape loves Germany so much, it should thrive in the cold, windy climate of the Salinas Valley.

Kissing Cousins

Dornfelder, related by marriage to Pinot Noir, is the second-most planted red grape in Germany. When grown in the right location and made with labor-intensive, artisan practices, it can produce a rich, age worthy, red wine that offers incredibly juicy aromatics and luscious flavors. Just like our Pinot Noir, the wine was fermented in open top fermenters with frequent punch downs of the cap. It spent approximately 14 months in 100% French oak barrels (40% new) prior to bottling.

Taste Profile

On the color chart our 2013 Dornfelder falls somewhere between stygian black and indigo blue. It is aromatically endowed with ripe berries and black fruits. The flavors are intense and juicy with soft tannins tucked well below the thick mid-palate. The rich, luscious profile makes this the perfect accompaniment to beef, pork, lamb, spicy chicken and even grilled salmon.

Numbers

Owner/Winemaker	Eric Laumann
Vineyard	McIntyre Vineyard
AVA	Santa Lucia Highlands
Fermentation & Aging	34 months in 100% French barrels (33% new)
TA	0.68
pH	3.62
Alcohol	14.1
Cases	99
Suggested Retail	\$35

For more information please visit www.cambiatawinery.com