

2017 GOLDMINER TEMPRANILLO

LODI, CALIFORNIA



THE WINE:

100% Tempranillo from a single vineyard near the Mokelumne River Valley. The mild Mediterranean climate and sandy, loam soils in this area are ideal for certain red grape varieties, notably Zinfandel and Spanish varieties such as Tempranillo. The wine was fermented in stainless steel and then aged for 1 year in 20% new French oak. Winemaking was a collaborative effort between Jim Olsen and Sal Galvan. 119 cases made.

TASTING NOTES:

Color: maroon with flashes of bright ruby

Aromas: deep, intense aromas of red currants, cocoa powder and berries

Flavor & Texture: ripe and rich with red and black fruits complemented by subtle oak spice and soft, mellow tannins

Food Pairing: grilled chicken thighs with a smoky and sweet bbq sauce

-DRINK NOW THROUGH 2024-