



EPOCH ESTATE WINES

2014 Tempranillo

MY PROFILE

Parentage: 72% Paderewski and 28% Catapult Vineyards

District: Willow Creek | **Hometown:** Paso Robles

Stomping Grounds: Shale and limestone-studded hillsides

Ethnicity: 90% Tempranillo, 5% Grenache, 5% Mourvèdre

Siblings: 481 Cases Produced

Ideal Mate: Smoked meat

MY STATS

Birthdate: September 4 - 17, 2014 | **Birth Weight:** 27.5° Brix

Rearing: Fermented in stainless steel and concrete tanks

Education: Aged 20 months in French oak barrels and puncheons (58% new)

GPA: 3.71 pH | 5.7 g/L TA | 15.5% Alc.

Graduation: Bottled August 17, 2016 | **Debut:** Released Fall 2017 | **Prime Eligibility:** 2020 - 2028+

MY BIO BY WINEMAKER JORDAN FIORENTINI

Whether you are a Tempranillo fan or not, this Spaniard will have you by the heartstrings. Epoch's 2014 Tempranillo is so well rounded, so delicious while still staying true to the flavors and textures of the Tempranillo grape. A consistent round of tannins stuff the mouth and keep the wine turning from front to back, filling your palate with dried cherries, red plum, Christmas and barrel spices, smoked and cured meats and sweet tobacco. Minerality and bright acidity keep the wine from ever seeming too overpowering. Big tannin in balance seems like an oxymoron but not in this bottle!



2014 TEMPRANILLO

Big yet incredibly ROUND, especially for a Tempranillo! Tannins are concentrated but intricately linked throughout the palate. Lead, pencil shavings, cedar, christmas spice aromas combine with flavors of ripe red plum, dried fig + cherry, cigar tobacco + barrel spice.

Wine almost makes a complete circle around the palate - touching all quadrants.

Area of most tannin concentration

Tannins dance around round palate and are slightly more concentrated on upper back palate.

JKF

FALL 2017