

2007
The Trapper

TEMPRANILLO IS RARE WINE TO BE FOUND IN PASO ROBLES DUE TO LIMITED PLANTING. EVEN MORE RARE IS TO FIND A TEMPRANILLO WORTH DRINKING. WE ARE PROUD TO PRESENT OUR SECOND VINTAGE OF THIS WONDERFUL SPANISH GRAPE. THE STANDARD OF THE RIOJA REGION IN NORTHERN SPAIN, TEMPRANILLO IS A WORLD CLASS GRAPE THAT ONLY EXISTS IN UNIQUE LOCATIONS. WE BELIEVE THE HOT DAY TEMPERATURES AND SOILS OF PASO ROBLES ARE AN IDEAL LOCATION TO MAKE A QUALITY RED WINE FROM THIS GRAPE.

OUR 2007 TRAPPER POSSESSES INTENSE AROMAS OF GRILLED MEAT AND OAK, WITH MORE SUBTLE NOTES OF TART CRANBERRY AND FOREST FLOOR. TEMPRANILLO IS TYPICALLY CHARACTERIZED BY ITS EARTHINESS AND FRUITINESS, AND WE GREATLY ENJOY THE WAY THE GRAPE MATURES AND RIPENS IN PASO ROBLES. DUE TO ITS NATURAL TANNINS, THIS WINE IS READY TO DRINK NOW BUT WILL BE MOST ENJOYABLE IN 2-3 YEARS. SALUD!

TECHNICAL NOTES

HARVEST DATE

SEPTEMBER 15TH

BRIX

25.5

PH

3.65

BLEND

84% TEMPRANILLO

8% GRENACHE

8% SYRAH

VINEYARDS & MICROCLIMATES

COMPOSTELLA VINEYARD- ESTRELLA BENCH

BOOKER- WILLOW CREEK

STARR- ADELAIDA

BARREL PROGRAM

FRENCH AND HUNGARIAN

70% NEW 30% NEUTRAL

18 MONTHS

BOTTLING DATE

MAY 9TH, 2009

245 CASES PRODUCED

14.9 % ALCOHOL