



2015 The Temp Reserva, Clements Hills (160 Cases Produced)
(100% Tempranillo, **Organically Grown**)

Vineyard: 2015 was a special year for Tempranillo at Lewis Vineyard. We have been working with this vineyard since we started in 2004 and realized that we had the opportunity to make something extraordinary with the 2015 fruit. The result, our second ever bottling of, Reserva! Over the years of producing Tempranillo we have become strikingly aware of the quality when matched with the soils and climate of the Clements Hills where it thrives and makes intriguingly complex wine. Lewis Vineyard is in the foothills of the Sierra Nevada Mountains and is at the heart and soul of this wine. This site benefits from a gentle rolling hillside, relatively warm daytime temperatures with the breezes off the delta and the Sierras lowering the temperatures in the late afternoon and evening and rocky soils of well drained, gravely loam and decomposed granite left behind by the river. The vines in this block are 36 years old and were grafted to the Bokisch Clone of Tempranillo brought back from select cuttings from the Ribera del Duero in Spain. We carefully selected our favorite barrels to age an additional year in barrel to create this Reserva! We call this wine, The Temp, as that is how Tempranillo, is lovingly referred to, by growers and winemakers who cherish it around the world.

Winemaking: The fruit arrived cool and pristine in the early morning mid-October. The medium size berries were perfectly ripe and bursting with flavor. We gently ran the fruit through the de-stemmer and placed the whole berries in small tanks for cold soak and primary fermentation. After cold soak, the grapes were punched down three times daily for 2 and 1/2 weeks after which the wine was pressed and transferred to new and seasoned 300 liter American oak Hogsheads especially designed for Tempranillo for malo-lactic fermentation and aging. We selected our favorite barrels for this wine after 24 months in barrel and returned the wine to barrels for an additional year of aging, before being racked and bottled unfiltered.

The Wine: Deep saturated purple color, offering an intriguingly complex nose of bright ripe fruits, black cherry, plum and kirsch liqueur with touches of violets, cocoa toast, savory spices and vanilla. The forward fruit flavors match the aromatics with wild cherry and ripe berries taking the lead, medium to full body with a mouth coating texture that is smooth, sensuous and velvety on the palate. The pretty layers of sweet fruit, toast and spice flavor have a depth and complexity that persist through the supple, elegant finish.

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