

Brassfield

ESTATE WINERY



Tempranillo

Tempranillo is THE super star of Spanish red wines. It commands a powerful presence not only as a single varietal, but as the majority blender in wines from Rioja. Its name in Spanish suggests that it is “a little early”, which means it is bud breaking early or being harvested early.

For us here at Brassfield, it means that the bears on the property will be coming early. We personally call our Tempranillo “the Bear’s block” or “the Bear’s share”, as it truly is a target that our family of bears has in their sight. To our knowledge, there is a mama bear and two baby bears, who should be getting a little older and hungrier as the years go on. We tend to believe that leaving a little bit of Tempranillo for them will keep them happy...hence not going for the Petite Sirah and Cabernet blocks next to it.

Our vineyard is located at 2,250 feet in elevation on the southwestern slopes of High Valley. The soils on this ridge

are primarily broken shale characteristic of Franciscan formation (ancient seabed floor) with a light dusting of red volcanic soils intermixed. At Brassfield Estate, we try and create a Tempranillo that is a tribute stylistically to many of the great Spanish Tempranillos out there. Our goal is to create a fruit forward and balanced blend that doesn’t dominate your palate with oak. We use American oak (25% new oak, 75% neutral) exclusively to achieve these goals in creating a subtle undertone of roasted hazelnuts and toasted brioche.

The 2013 vintage for Tempranillo was phenomenal, giving many complex notes of earthiness and dried red fruits in this wine. The cases produced were limited and will go quickly, so act fast. Even more so, the bears inflicted so much damage in 2014, that we were unable to produce a 2014 Tempranillo. You will not see another Tempranillo at Brassfield until the 2015 vintage...there’s just one more reason to invest in such a rare commodity.

May 2015 Wine Selections



2012 Monte Sereno Syrah
 The 2012 Monte Sereno Syrah has an array of complex notes aromas and flavors that can be enjoyed now, or cellared for a number of years. On the nose, it showcases mocha coupled with brambly fruit, black currant, and a touch of vanilla toast. From the first taste, it stuns with red raspberry cobbler, cedar, and goji berries. The mid-palate is rich and coating while the finish offers a lingering sense of licorice, cocoa, and clove to round out the wine. Our highly elevated vineyards lend themselves particularly well to this varietal as it favors big swings in temperature, from warm days to very cool nights, allowing for great balance and natural acidity. Enjoy this Syrah with pork tenderloin, coq au vin, or a lamb stew with vegetables.

2013 Tempranillo
 The 2013 Tempranillo is a wine long on charm and in spite of its earlier ripening (“temprano” in Spanish means early), it shows a full array of aromas starting with Santa Rosa red plums, smoky bacon fat, molasses, and dried cranberries with a hint of blood orange. Its flavors offer red berry fruit, brown sugar, peppercorns, rock salt, and follows through with chalky cocoa tannins that enhance its mouthfeel and finish. Enjoy this Tempranillo with a chorizo-inspired paella or red wine risotto with porcini mushrooms to enhance the food and wine pairing experience.

2014 Savignon Blanc
 The 2014 Savignon Blanc exhibits ripe, stone fruit that combines a lushness of flavor with a restraint provided by its natural and refreshing acidity. Sweet melon, lemongrass, apricots, and lime zest on the nose represent the trademark notes of Savignon Blanc. On the palate, there are flavors of Fuji apples, Bartlett pears, honeysuckle, and a touch of crisp citrus that make for a wine that both quenches your thirst while begging for another glass. Dishes like spaghetti carbonara or roasted chicken with lemon and garlic make for classic and delicious pairings.

2015 Calendar of Events

SATURDAY & SUNDAY, MAY 16-17, 11-5 PM
 Lake County Wine Adventure
 Brassfield Estate Winery and all participating Lake County wineries and destinations.

SATURDAY, JUNE 27, 6-8:30 PM
 Annual Wine Club Summer Party

SUNDAY, JULY 25, TBA
 Lake County People’s Choice Wine Tasting
 hosted by Moore Family Winery, Cobb, CA

SATURDAY, AUGUST 8, 2-4 PM and SATURDAY, NOVEMBER 14, 2-4 PM
 Wine Club Pick-Up Party
 New release tasting and small bite food pairing in our tasting room. No charge for Wine Club Members. Members may bring guests for \$10 per person.

SATURDAY, DECEMBER 12, 6-8 PM
 2015 Wine Club Holiday Party in our Tasting Room.

Member Highlights



May 2015 Wine Club Offerings			
	RETAIL PRICE PER BOTTLE	25% DISCOUNT	35% CASE DISCOUNT
2012 MS Syrah (red only club)	\$50.00	\$37.50	\$32.50
2013 Tempranillo	\$35.00	\$26.50	\$22.75
2012 Petite Sirah	\$17.00	\$12.75	\$11.05

Quarterly shipments are shipped FEBRUARY, MAY, AUGUST and NOVEMBER.