



2008 Tempranillo-Tannat

Lodi – Silvaspoons Ranch
A California Red Wine

Retail \$22.00

The 2008 *Tempranillo-Tannat* is composed of two of Spain's much loved and much planted varieties, the *Tempranillo* and the *Tannat*. *Tempranillo*, a relative to *Nebbiolo* of Italy, *Tinta Roriz* of Portugal, produces a wine that is crisp, deeply colored, minty and somewhat red-berry fruit oriented. Combined with the spiciness of *Tannat* it becomes a very rewarding and rich wine.

The bouquet is elusive though – at first, shy and soft-spoken, then as the minutes pass, it becomes more aromatic and assertive. We have noted that the evolution of aromas continues for at least an hour, and if cool, somewhat longer.

Naturally, this wine works well with almost any Italian and Spanish table, perfectly complimenting dishes based on tomato sauces, or herbed vegetables, or virtually anything highlighting the cooked olive. Mundane perhaps, but winemaker Bob has commented that it may well be the perfect wine for gourmet pizza and other wood-oven fare. Tannins are moderately low, giving belief that the *Tempranillo-Tannat* should be drunk younger rather than cellared.

Cases Produced	88
Primary Oak	French, American
Secondary Oak	French (Limousin)
Alcohol	12.9%

Irish Monkey Cellars was bonded in 2006 by Loreta and Bob Lynch (winemaker). The organoleptic profile of the wines is more toward the fruity, clean and true-to-varietal than toward the heavier style prevalent today. Bob recalls many exemplary wines of both France and Italy that exhibit the same fruit-forward, concentrated flavors that use oak only as a breath of complexity, not “the whole show”. We hope you enjoy our wines, and we invite you to visit our winery at www.irishmonkey.net.