



# MADRÓNÁ

## El Tinto Lot 31

### El Tinto

Within the wine world of sustainability, every winery produces a “Table Wine.” Although not necessarily the most prestigious of products in most consumers eyes, table wines are a necessary part of producing quality wine. In all honesty, when we blend our Zinfandel or Cabernet Sauvignon or any varietal wine, we invariably end up with a barrel here and a barrel there that don’t quite fit into the blend. Over a year’s time, we collect these components (all quality wines) and blend them together to make a base wine with structure. The challenge is now to balance this wine, both texturally as well as with youthful fruitiness. Surprisingly, our El Tinto requires the most time and effort of any of our wines to blend perfectly. The result, however, gives us a wine often more impressive than many other wineries’ varietals.

### Lot 31

First and foremost, if you like Zinfandel, you’re going to like the Lot 31 “vintage” of El Tinto. In 2009, we were blessed with fantastic weather and a plentiful harvest. Not only did this give us a great selection of Zinfandels to work with, but it allowed for more opportunities to find the best balance in the wine. We already had our base blend of Cabernet Sauvignon, Syrah and Petit Verdot giving us the structure, so all we needed was a boatload of Zinfandel (68%) for the fruit. Lastly, we tweaked the blend with about 4% 2010 Barbera for freshness, and voila, the El Tinto Lot 31 was born.

The nose is filled with bright cranberry and dark cherry fruit, with just a hint of soy sauce spiciness to add complexity. The palate is full-bodied (one of our fullest, in fact) with a bold yet rounded texture. The tannins are showing a youthful edge, but the cherry and blackberry characters on the finish make this a wonderfully balanced wine.

### Suggested Food Pairings

Time (over the next two years) will benefit this wine, giving the tannins even more time to soften. And secondly, enjoy this wine with almost anything. It has so many bridge ingredients that any barbeque, pasta sauce or stew should be a great pairing. Just think big flavors.

### Facts

Appellation: El Dorado

Estate Grown

Blend: 65.8% Zinfandel, 12.5% Cabernet Sauvignon, 7.0% Syrah, 5.1% Petit Verdot, 4.0% Barbera, 3.3% Merlot, 1.2% Yellow Muscat, 0.3% Cabernet Franc, (with the remainder being a blend of Nebbiolo, Marsanne, Viognier, Petite Sirah, Roussanne, Chardonnay, Malbec, Touriga Nacional, Alvaralhao, Tinta Roriz, & Sousao)

Vintage: 72% 2009, 24% 2008, 4% 2010

Bottled: January 7, 2011

Alcohol: 15.1%

pH: 3.68

TA: 0.56 g/100ml

Production: 1,262 cases

Suggested Retail Price: \$10.00