

VIADER

NAPA VALLEY

2006 DARE Tempranillo

The DARE Tempranillo comes from a small 1.5 acre lot on the Somerston Ranch Vineyard on the northeast side of the Napa Valley. The Somerston Ranch has the ideal climate and *terroir* for growing Tempranillo. The vineyard was planted using a clone selection from Ribera del Duero, the famous winegrowing region of Spain specializing in Tempranillo. Temperatures at the Somerston Ranch Vineyard tend to be cooler as they are in the northern winemaking regions of Spain. The cooler climate gives floral notes, a softer mineral to earthy edge and more fruit concentration, as the grapes tend to ripen later and at a much slower pace. Sustainable farming practices are closely monitored by Alan Viader to ensure only the top quality fruit is produced.

WINEMAKER NOTES:

Tempranillo is a very distinct grape variety. Good-sized and thick-skinned berries give rich color, solid tannin structure and ability to age. Aged in French oak barrels, the wines produced from this variety are full to medium-bodied, yet elegant and smooth.

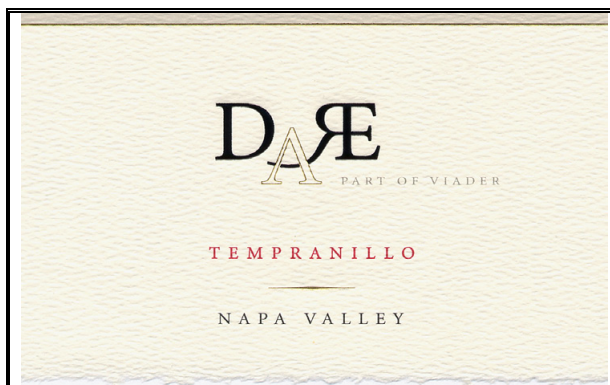
The 2006 DARE Tempranillo has a beautiful bouquet of violets on the nose amid layers of spice, dark fruit, bitter chocolate, tobacco, rich caramel, cigar wrap and hints of leather on the firm and powerful finish. Our Tempranillo would easily pair well with an array of grilled vegetables, luscious meats, game or even mildly spiced tapas.

WINEMAKING:

The Tempranillo receives extended cold soaking, warm fermentation in cement tank, manual punchdowns, and extended maceration up to 38 days on the skins. Once in barrel, the wine undergoes Malolactic fermentation. The wine spends 6 months sur less to add to its structure and help broaden the mid-palate. The wine ages up to 12 months in French oak barrels tucked away in our underground caves. Our 100% Tempranillo is then hand bottled and hand labeled.

GROWING SEASON:

The 2006 harvest finished in early November and will go down as a 'grower's year' as we were faced with a variety of challenges. Wet weather continued late into spring delaying budbreak. Mid-July presented a record-setting ten day heat wave. Somewhat cooler weather arrived in August and continued throughout harvest, allowing for moderately paced and deliberate ripening and a long harvest period. Cool weather dominated early October, with a light rain in the first week. Harvest numbers (yields) were down a bit from 2005 but the long growing season helped with tannin maturity and flavor concentration delivering one of the best vintages of Tempranillo we've seen from this vineyard.



RELEASE DATE: Summer 2009

WINEMAKER: Alan Viader (son) & Delia Viader

APPELLATION: Napa Valley

HARVEST DATE: October 1, 2006

BRIX AT HARVEST: 23.8° **pH:** 4.03

PRODUCTION: 350 cases