

SPANISH COWBOY RESERVE

2022
Reserve Red Wine
El Dorado

GIDDY-UP COWBOY

TASTING NOTES

This wine delivers everything you've come to expect from the cowboy but with even more swagger. Cherry cobbler aromas mingle with caramel, vanilla, cinnamon spice, cigar box, and the comforting scent of your favorite well-worn leather jacket.

Inviting acidity, fruit and tannin on the front of the palate lends its way to a tannic structure that becomes more muscular, and spicier, towards the back of the palate. You'll love the balance of vibrant red fruit and rusticity. The structure of this wine holds on for a long while on the finish, and you'll undoubtedly keep reaching back for this cowboy's full-bodied, mouth-filling cherry and stewed berry flavors.

WINEMAKING NOTES

Picked at the height of ripeness, both the zinfandel and tempranillo in this blend were crushed and destemmed before fermentation. We bled off 10% of the freshly liberated juice from the skins of each variety after just a brief maceration, while the juice was still light in color and tannin, and that 10% became our beloved Spanish Cowgirl Rosé. The remaining grape must had a higher skin to juice ratio which delivered a more structured and concentrated wine at the end of fermentation.

The zinfandel and tempranillo fermented separately, after which we blended them together in a ratio that best represented the signature Spanish Cowboy profile for this vintage. We aged the final blend in oak barrels for 15 months. Prior to bottling we tasted through each barrel and selected only the best barrels for this Reserve tier of the Spanish Cowboy blend.

AGING

Aged for 15 months in 80% New Medium plus long toast American Oak and 20% neutral oak.

Bottled in special screen-printed three-liter bottles, which are four times the volume of a regular wine bottle, this wine has the potential to age for longer. You can age a bottle of this wine for a year or two longer than you would age a standard 750ml bottle, as it will age more slowly, with the fruit notes and tannins holding on for longer.

FOOD PAIRING

Spanish Chorizo, steak, lamb chops, glazed pork belly, lobster bisque, savory chili, sweet potato pot pie, or heirloom tomato soup are some of our favorite pairings with this wine. Let us know what you find that pairs well!



WINE SPECS

79% Zinfandel, 21% Tempranillo
14.5% alcohol
Only 240 bottles produced

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