



## Coral Mustang 2004 Vista Creek Tempranillo

- The Vineyard** Vista Creek Vineyard is located on the banks of Huerohuero Creek in Paso Robles. The soils are about 50 percent of the Arbuckle-Positas Complex. The balance of the soils is of the Arbuckle-San Ysidro Complex. These are very deep, well drained soils that formed in alluvium derived from mixed rocks with a typical rooting depth of 5 feet or more. The vines are planted 5 feet apart in 8-foot rows and are bilateral cordon VSP pruned. Clone 3 on 5BB rootstock was chosen for this site.
- Winemaking** The grapes were hand harvested from a specific area of this vineyard over four days with Brix's ranging from 25- 26 degrees. The clusters were destemmed and lightly crushed to 1 ½ ton bins. After a one day cold soak the bins were inoculated with yeast at 80-85 degrees Fahrenheit. The wine was pressed off the skins just before dryness into a combination of American and French oak barrels. While in barrels the wine finished yeast and malolactic fermentation. The wine remained in barrels for 14 months-the time determined by taste to be ready for bottling.
- Tasting Notes** Bright aromas of blueberry and cherry fruit are enhanced by Chinese five spice and soy. Leather, smoke, and vanilla round out the experience. The fruit aromas are carried through in the mouth. The perfect balance of acid to fruit along with the smooth structure maintains the varietal character of this wine. The taste lingers on the tongue with roasted nuts, vanilla, and blackberry.
- Food Pairing** The perfect match with Paella, roasted or grilled lamb and beef, and hard cheeses like Manchego and Asiago.

**Harvested Sept. 4-17, 2004**

**Bottled Feb 28, 2006**

**pH 3.72 / TA 0.65**

**Alcohol 14.5%**

**100% Tempranillo**

**Single Vineyard designate: Vista Creek Vineyards**

**Appellation: Paso Robles**

**400 cases produced**

**Suggested retail : \$28.00**