



MADROÑA

El Tinto Lot 36

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 36

I really love the balance on this wine. With just a hint less Zinfandel and a hint more Barbera, the Lot 36 is livelier than the 35 yet still holds a dense, brooding aspect that entices the palate. The nose, with its 20 different varieties, shows a complexity seldom seen in varietal wines. This is neither a plus nor a minus, but simply showcases the fact that each swirl of the wine releases something new; first cherry, then plum, then spices, then floral, and the list goes on.

The palate enters richly luscious, although it’s the floral aspects that immediately explode. The dark fruit characters follow next with more cherry and blackberry fruit melding into sweet spices and tart raspberry. The finish, with its signature Madrone structure, lingers long with pie cherry and violet notes. Always fun for us to blend, this El Tinto highlights the approachability of a well-made table wine.

Suggested Food Pairings

To be honest, we had the Lot 36 with homemade baby-back ribs with a light brushing of bbq sauce. Fantastic! Grilled meats with intense characters come to mind as a pairing!

Facts

Appellation: El Dorado

Estate Grown

Blend: 61.5% Zinfandel, 21.4% Barbera, 4.6% Chardonnay, 4.0% Syrah, 1.9% Cabernet Sauvignon, 1.3% Touriga Nacional, 1.2% Nebbiolo, 1.1% Alvarinho, 0.7% Tinta Cao, 0.6% Petit Verdot, 0.5% Merlot, 0.5% Malbec, 0.2% Bastardo, 0.2% Sousao, 0.2% Cabernet Franc, 0.1% Tinta Roriz and the rest made up of Petite Sirah, Riesling, Tinta Amarella, and Marsanne

Vintage: 80% 2013, 16% 2014, 2% 2012 (and then a mixture of vintages for the last 2%)

Bottled: March 10, 2016 and April 20, 2016

Alcohol: 15.0%, pH: 3.62, TA: 0.63 g/100ml

Production: 2265 cases

Suggested Retail Price: \$12.00

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