

## Martin Codax 2006 Rioja Tempranillo

**Region:** Rioja, located in Northern Spain, is one of the most renowned wine regions in Spain, earning the highest recognition for appellations in 1991 as a Denominación de Origen Calificada (D.O.Ca.). It is world famous for balanced red blends based on the Tempranillo grape. Rioja stretches along the valley of the Ebro River, which is midway between the Atlantic Ocean and the Mediterranean Sea. Steep mountain ranges frame the region, creating a unique climate of the best elements of the Atlantic and the Mediterranean growing seasons. Today, wines produced from Rioja are known for a distinctive style of winemaking focusing on the flavor and expression of individual blends. These wines age gracefully and are reflective of the real history of Rioja.

### Description

Our Martín Códax Tempranillo is an elegant, complex wine with decadent aromas of ripe fruit and a floral bouquet that is integrated with nuances of cedar and toasty oak. The wine is expressive, medium bodied with hints of vanilla from the oak aging. Flavors of cherries, currants, coconut and fresh raspberries capture the palate leading to a long, lingering finish.

The wine will complement a variety dishes from grilled meats, seafood such as blackened red snapper, and paella.

### Viticulture Notes

The beginning of the growing season saw rainfall that was even and sufficient to cover bud burst to setting. The weather in Spring presented some challenges with hail and pests; it was met with diligence by the growers who succeeded in overcoming these unfavorable conditions. A drier August, tempered with few storms, was accompanied with a temperate climate. Vine development slowed down losing its lead over the previous year's results. Dry sunny weather with moderate day time temperatures and cool nights were recorded in late August providing the ideal conditions to conclude berry maturation. The Harvest began in September and concluded in mid October. Overall, it was a dry summer, but the vines remained well-hydrated due to excessive groundwater in the soil, left over from winter. The wine region can be quite optimistic about the final results of the harvest and one may reasonably expect great wines for ageing, in line with the high quality levels achieved during the last few years.

### Winemaking Notes

**Winemaker:** Luciano Amoedo

The grapes were hand picked in late September sourcing fruit from the Rioja Alta. Upon arrival to the winery, the grapes were de-stemmed and very lightly crushed to allow partial whole berry pressing. This process preserves the fruit varietal character, crafting elegance and complexity in the finished wine. A large portion of the wine was aged on lees for ten months in American oak barrels.

<b>Varietal Content:</b>	99.7% Tempranillo, 0.3% Graciano
<b>Varietal Origin:</b>	Rioja Alta
<b>Titratibility Acidity:</b>	0.57g/100ml
<b>pH:</b>	3.64
<b>Alcohol Level:</b>	13.5%
<b>Residual Sugar:</b>	0.05g/100ml
<b>UPC:</b>	008500001591

### Wine Description

This elegant, complex wine exudes fresh aromas with decadent flavors of sweet dark cherry integrated with nuances of vanillin oak.



## Don Miguel Gascón 2007 Argentina Malbec

### Region: Mendoza, Argentina

Mendoza is a mountainous province at the foot of the Andes Mountains in Cuyo, a region along the western edge of Argentina. Mendoza is regarded as the most important wine producing province in Argentina, accounting for over 80% of Argentinean winemaking. Mendoza's high valleys, each at a different elevation and with a different temperature profile, sustain a multitude of microclimates. The high altitude allows for intense sunlight that produces fruit with thicker skins. This delivers extraordinary color, body, aroma and structure, and creates unique flavor and aromatic expressions in the finished wine.

### Description

Don Miguel Gascón Malbec is a full bodied wine with a deep violet color, showcasing flavors and aromas of blackberry, blueberry, plum, dark cherry, and a hint of mocha. The wine is elegant and rich in texture, with soft, round tannins and a long velvety finish. Pairs well with grilled red meats, wild game, pasta dishes and chocolate molten dessert.

### Viticulture Notes

For the 2007 vintage, the continental climate of long dry summers with cool nights and moderate daytime temperatures throughout Mendoza made for ideal growing conditions. Winter and spring were typical for the region - a cold and snowy winter preceded a dry spring with good weather conditions for grape development. The summer months were warm and dry, leading to an exceptional harvest for long-cycle varieties such as Malbec. The high altitude fruit matured slowly, resulting in well balanced wines of rich flavors and aromas expressive of the Malbec grape.

### Winemaking Notes

The grapes were harvested by hand in the early morning hours, then underwent cold maceration for four days at temperatures not exceeding 10°C (50°F) to achieve optimum extraction of the deep, purple, violet color berries. The maceration also develops the varietal aromas of black fruit in the finished wine. To preserve the fruit flavors, fermentation then occurred at only 28°C (82°F).

<b>Varietal Content:</b>	95% Malbec; 5% Shiraz
<b>Varietal Origin:</b>	Lujan and Uco Valley, Mendoza
<b>Titratibility Acidity:</b>	0.53g/100ml
<b>pH:</b>	3.72
<b>Alcohol Level:</b>	14.1%
<b>Residual Sugar:</b>	0.3g/100ml
<b>Oak Aging:</b>	7 months American and French Oak



## Whitehaven Marlborough Pinot Noir 2006

### Whitehaven Wine Company

Established in 1994, Whitehaven Wine Company is a small, privately-owned winery located in Blenheim, New Zealand. Whitehaven winemaker Simon Waghorn is focused on producing brilliant, distinctive, award-winning premium Sauvignon Blanc and Pinot Noir from the world renowned Marlborough region of New Zealand.

### The Vineyards

Located at a premium sites in the Wairau Valley of Marlborough, New Zealand, our Pinot Noir vines are pruned to two canes each and trained along our standard trellis system, in vertical shoot positions. Each vine was cluster thinned during the growing season to reduce yield and to ensure even ripening and balanced, concentrated fruit. The vineyards are composed of silty loam soil which ensures proper draining. These sites continue to express purity of fruit and distinctive Pinot Noir varietal characters.

### Harvest Report

The 2006 growing season in Marlborough was characterized by a cool and wet Spring, followed by dry months during the ripening season to the point of drought, but not too hot. This ensured a long and favourable growing season, clean fruit and intense varietal flavours. The grapes were then hand harvested in the cool of the evening between March 8 and April 20, 2006.

### Winemaker Notes

#### Winemaker: Simon Waghorn

Once hand harvested, the grapes were destemmed, lightly crushed and sent to open-top fermenters. A three-day cold soak was followed by a rapid fermentation. During the fermentation the vats were hand plunged three times a day to ensure maximum extraction of color and flavor. Fermentations were allowed to peak at 32°C. The wine was lightly pressed immediately after fermentation and racked to French Oak barrels to age for 10 months. During this period the wine was regularly stirred on light yeast lees, and full malolactic fermentation occurred. Before bottling, the wine was fined with egg whites to ensure a soft finish.

### Taste Profile

The 2006 Whitehaven Marlborough Pinot Noir displays deep dark ruby and maroon hues. Rich plum and bottled cherry fruit aromas are lifted by spicy charred oak and underlined by a gamey complexity. The palate is full bodied with a soft velvet texture, supported by dark fruit flavours and a firm, lingering finish. The wine will continue to improve over the next two to five years if cellared in a cool environment but can also be enjoyed right after release.

**Food Pairings**

Whitehaven Pinot Noir pairs well with farm raised venison, wild game and other red meat dishes. Serve at room temperature.

**Finished Wine**

*Varietal Content:* 100% Pinot Noir, Clones 667, 777, 5, 114, 10-5 and 115

*Grape Source:* Wairau and Awatere Valleys of Marlborough, NZ

*PH:* 3.61

*Residual Sugar:* 2.7 g/L

*Titrateable Acidity:* 5.25 g/L

*Alcohol Level:* 13.5%