

GROOVE WINES

Shake Ridge 2020 Tempranillo



Appellation	Amador County (Sierra Foothills)
Vineyards	Shake Ridge Vineyards
Farming	Practicing Organic
Soils	Granite, schist, quartz
Elevation	1,800 Feet
Composition	81% Tempranillo 19% Mourvedre
Elevage	Aged 10 months in neutral French oak puncheons
Alcohol	13%
pH	4.0
TA	4.7
Malolactic Fermentation	Yes
Total SO2	50ppm
Ingredients	Organic (Practicing) Grapes, Certified Organic Yeast, Certified Organic Yeast Nutrients, minimally effective SO2.
Bottle Weight	478 Grams

Vintage

California was on fire. The Sierra Foothills escaped the majority of the problem until the Creek Fire later on during harvest. This lot was harvested prior to the intense late season smoke exposure from the Creek Fire. Finished wine test results (ETS) came back clean, well below sensory level (see links below):

4-Methylguaiacol	<1.0 micrograms per Liter
Guaiacol	2.4 micrograms per Liter

*Guaiacol is also a naturally occurring compound.

[UC DAVIS REPORT](#)

[Australian Wine Institute Report](#)

WINEMAKING

Tempranillo/Mourvèdre – This mountain fruit came in at 23 brix, was 100% destemmed, as we were looking to manage what can sometimes be a burly tannic structure, co-fermented in stainless steel tank with twice daily pump overs, then racked to neutral oak puncheons. This wine displayed a reticent, ominous presence during fermentation, but began to open up after ML, showing a pleasing profile of dark fruits and slate.