

## 2004 Zarzuela

### VINEYARDS

Our 92-acre estate was first planted in 1884 and is sustainably farmed. In 1998, Tempranillo was planted in anticipation of a wine modeled after the famous Spanish blends of Ribera del Duero and Rioja. Following the Tempranillo were plantings of Touriga Nacional and Souzao—grapes that are traditionally used in the production of port, but which have exceptional fruit characteristics when made as a classic table wine.

### WINE STYLE

This wine is named Zarzuela, the Spanish word for “operetta,” a romantic musical. Just as many voices and instruments come together to form the musical Zarzuela, this wine is a blend of Spanish and Portuguese grape varieties, aged in an interesting blend of oak barrels. Each varietal was aged separately before being masterfully blended to showcase the best attributes of each grape type.

### FLAVOR PROFILE

The 2004 vintage has enticing aromas of rose petals, leather, and spice. Black cherry, cedar, black pepper and vanilla flavors blend beautifully on the palate. Zarzuela has good tannins and a bold, spicy finish.

### VARIETALS

54% Touriga Nacional, 42% Tempranillo, 4% Souzao

### AGING

Aged 14 months as separate components, then blended and returned to barrel for further aging.

<b>ALCOHOL</b>	12.3%
<b>TOTAL ACIDITY</b>	0.59 g/100ml
<b>PH</b>	3.80
<b>RESIDUAL SUGAR</b>	Dry

### THE WINERY

Murrieta's Well is named after the legendary gold rush-era desperado, Joaquin Murrieta, who camped by the artesian well on the property on his way to Mexico to sell wild horses. Previously owned by Louis Mel, this historic property was brought back to life in 1990 by viticulturalist Phil Wente and winemaker Sergio Traverso.

