



2012 Point Concepción “Tranquillon” Proprietary Red Santa Barbara County

This is a new direction for the Point Concepción portfolio, inspired by the quality of the 2012 vintage in Santa Barbara County. 2012 gave us the ability to sit down, select from, and blend flagship type cuvées that normally would have been vineyard and varietal designated. This allowed us to come up with an age worthy, proprietary red wine blend that is greater than the sum of its parts.

We have chosen to allow this wine to be cloaked in a bit of mystery as to the specific blend. It is juice from two distinct regions of Santa Barbara County, and will simply reveal that this particular varietal combination would be considered heresy to some. To which we respond, taste the wine and decide for yourself.

Tasting Notes:

Color: Crimson violet, opaque.

Bouquet: Cassis and red cherries nose.

Flavor: Supple, rich flavors. Prominent dark fruit, boysenberry, black cherry comingled with cassis and plum. In the mouth, the wine shows a chewy texture, pure fruit flavors and ripeness. Ready to drink, but this wine but will age 10-15 years with proper storage.

Pairings: Ideal for red meat, and also pork and poultry.

Alcohol Content: 14.5%.

Serving Temperature: 55-60°F.

Production: 3,500 750 ml bottles.

Vineyard and Vinification Details:

Elevation: One vineyard is at circa 400 feet above sea level and the other from a block at 800 feet elevation.

Trellising: Guyot.

Vine Age: 16 to 23 year old vines.

Yield: 7,000-8,000 pounds per acre.

Soils: The grapes in this blend were grown in sandy loam, gravel loam, and clay loam soils.

Viticulture: Vertical shoot positioned canopy, leaf and shoot thinned manually.

Vinification: 100% destemmed, whole berry fermented in chilled jacketed, open top stainless steel fermenters.

Ageing Process: Aged in small French oak barrels. 8% new, the balance of barrels were 1, 2 and 3 years old. Inoculated for Malolactic fermentation to prevent formation of histamines.