

Trentacinque 2016

ANNIVERSARY BLEND

Trentacinque means 35 in Italian, and this reserve red blend celebrates 35 years of Dam Fine Wine! Starting on the 10th anniversary, a tribute wine has been created every year, blending the best barrels of wine together from that vintage. Drink now and stash some away to compare each vintage with friends.

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

The harvest of 2016 was nearly ideal. No frost events in spring and generally seasonal weather with some well-timed heat spells to aid in ripening the grapes. In September, the temperatures made big swings from night and day which lengthened the hang time on the vines and resulted in very balanced wines with crisp acidity and mild tannins.

WINEMAKER NOTES

The anniversary tribute wine is blended to be delicious when opened now, but also with the ability to lay down in the cellar for years to age gracefully. There are no limitations to the blending components, so every year the blend is different. The Tannat and Petite Sirah are dark in color with ample tannin structure, therefore serving as the backbone of the blend. Zinfandel and Cabernet Sauvignon are added for weight and balance in the mid-palate and their dark berry flavors. Barbera is feathered in for acid structure, creating a refreshing finish.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Dark black plum

AROMA: Ripe plum, black cherry, cloves and spice

PALATE: Big with solid mid palate, dark berries, tobacco and clove

TECHNICAL NOTES

VARIETAL: 34% Tannat, 24% Petite Sirah, 21% Cabernet Sauvignon, 13% Zinfandel, 8% Barbera VINEYARD SOURCES: All Estate Fruit AVA: Paso Robles HARVEST DATE: August - November 2016 BOTTLING DATE: January 8, 2019 HARVEST SUGAR: 26.8° brix OAK: French & American OAK AGE: 15 months ALCOHOL: 14.8%

TA: 0.61 g.100mL pH: 3.60





