



2013 OREGON WINERY OF THE YEAR
TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | SYRAH

2013 GRACIANO

ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 6 October 2013

At harvest: Sugar; 00.0° Brix pH; 3.60 TA; 6.68 grams/liter

At bottling: Sugar; nil

Cooperage: French (100%), 50% new, 50% neutral

Bottling Date: 13 April 2015 Alcohol: 12.9% by volume

Case Production: 47 (750 mL) SRP: \$30.00 (750 mL)

TASTING NOTES

Although we have grown Graciano vines since 1995 this is the first time we have bottled it as a varietal wine. Our experience shows this grape to be a very finicky, low-yielding and late ripener that needs special attention. This is consistent with the Spanish legend of how it got its name. Accordingly, growers who were offered the vine to propagate would reply, ¡No, Gracias. No!

This purple wine exhibits aromas of violets, dark cherry, and mint, alongside woody spice and leather on the finish. It's a hefty wine that pairs well with Spanish dishes such as Rabo de Toro (oxtail stew) or jamón serrano on crusty bread. Drink now or over the next four to six years.