

COMANCHE

CELLARS

TASTING NOTES

2018 Tempranillo

MONTEREY COUNTY

Aged in a mix of French and American oak, it has spicy vanilla bean on the nose and a wonderfully smooth mouthfeel. This special Spanish varietal brings aromas of cinnamon, pipe tobacco and clove-tinged orange peel. A truly beautiful taste profile that stays throughout the long satisfying finish.

Suggested Retail: \$34

Aging: 25 months in 50% new French & American oak

Harvest Date: 9/7/18

Bottle Date: 10/7/20

Case production: 51

Alcohol: 12.5%

pH: 3.63

TA: 4.6 g/l



A long time ago, there was a boy named Michael who delivered his newspapers astride Comanche, his trusty steed. One day a stray dog adopted the pair, and Maverick as he became known, trotted faithfully alongside never missing a day. It is for these three merry musketeers who friendship will live forever that the Dog & Pony brand is named. Here's to forgotten varieties and the unforgettable pleasure they bring.

Comanche Cellars is located on California's Monterey Peninsula and we take advantage of the wealth of vineyards in our incredible region. We have created long-standing relationships with local vineyard owners to source some of the finest fruit in California.

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