



2015 FAVIA ROMPECABEZAS Red Wine Amador

SPANISH FOR "JIG-SAW PUZZLE," OUR ROMPECABEZAS IS INSPIRED BY THE WINES OF THE SOUTHERN RHONE, BUT OF COURSE IS DECIDEDLY CALIFORNIAN IN NATURE. WITH EACH SUCCESSIVE VINTAGE, THE WINE HAS GAINED DENSITY AND COMPLEXITY, AS THE VINES COME INTO THEIR OWN, AND ANN KRAEMER'S VINEYARD TEAM GARNERS PERSPECTIVE AND FORESIGHT. WHOLE CLUSTER, RICH, MUSCULAR GRENACHE, WITH NOTES OF COCOA, LEATHER, AND BLACK TEA, WAS CO-FERMENTED WITH FRESH, VIBRANT MOURVÈDRE IN CONCRETE FERMENTERS. AFTER A LONG, CONTROLLED MACERATION, THE WINE WAS BLENDED WITH SYRAH AND AGED IN A COMBINATION OF NEUTRAL FRENCH OAK AND 600-LITER CONCRETE EGGS FOR 20 MONTHS. DARKLY COLORED AND HIGHLY AROMATIC, NOTES OF OLALLIEBERRY PIE, ROSE PETALS, NUTMEG AND MARJORAM EMANATE FROM THE GLASS. THE FLAVORS ARE MOUTHWATERINGLY APPEALING, WITH FINE TANNINS AND VIBRANT NATURAL ACIDITY, BRINGING NOTES OF BING CHERRIES, FINOCCHIONA SALUMI, DARK PLUMS AND TOASTED HUNGARIAN PAPRIKA. CERTAINLY A PLEASANTLY COMPLEX PUZZLE OF FLAVORS AND TEXTURES, WITH INCREDIBLE FOCUS ON THE PALATE.

40% MOURVÈDRE , 32% GRENACHE, 28% SYRAH

282 CASES PRODUCED