



2017 FAVIA ROMPECABEZAS RED WINE AMADOR COUNTY

SPANISH FOR "JIG-SAW PUZZLE," OUR ROMPECABEZAS IS INSPIRED BY THE WINES OF THE SOUTHERN RHONE, BUT OF COURSE IS DECIDEDLY CALIFORNIAN IN NATURE. WHOLE CLUSTER GRENACHE IS CO-FERMENTED WITH DESTEMMED MOURVÈDRE TO CREATE A BEAUTIFULLY TEXTURED, FRUIT-DRIVEN, SPICY BASE WINE. A SMALL AMOUNT OF SYRAH IS BLENDED IN, TO GIVE WEIGHT AND STAYING POWER, AND THE BLEND IS THEN AGED FOR EIGHTEEN MONTHS IN FRENCH OAK BARRELS.

AS A VINTAGE, 2017 HAS GIVEN US WINES WITH STRUCTURE AND FOCUS. THIS LATEST OFFERING OF ROMPECABEZAS SHOWS NOTES OF PLUM, APRICOT, LAVENDER AND CARDAMOM. AS IT OPENS, THE WINE BECOMES EVEN MORE EXPRESSIVE, REVEALING ORANGE PEEL, STRAWBERRY, WILD BRUSH, AND CEDAR. THE PALATE IMPRESSION IS FRESH AND DETAILED, WITH THE FRUIT AND SPICE ELEMENTS RIDING ON A WAVE OF POLISHED YET SOLID TANNINS. THE FINISH IS LONG AND INTENSE, AS LINGERING FLAVORS OF CARAMEL AND LUXARDO CHERRY TAKE HOLD.

46% GRENACHE, 45% MOURVEDRE AND 9% SYRAH
87 CASES PRODUCED