



2018 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.

THE 2018 VINTAGE IS CLASSIC CALIFORNIA. BALANCED VINES, A MILD, LONG GROWING SEASON, AND PLENTY OF SUNSHINE MADE FOR EXPRESSIVE, GENEROUS WINES WITH FOCUS AND INTENSITY. THIS LATEST VINTAGE OF *ROMPECABEZAS* SHOWS BEAUTIFUL TRANSLUCENCY, BUT WITH A DARK, BLACK-PURPLE HUE. THE AROMAS ARE EBULLIENT, WITH NOTES OF RASPBERRY, FRESH BLUEBERRY, VANILLA BEAN, AND WET SLATE. THE PALATE IMPRESSION IS HIGH-ENERGY, OFFERING FLAVORS OF BLUE AND RED FRUITS, ALONG WITH SANDALWOOD AND LEATHER. OVERALL, THE WINE IS YOUTHFUL AND BRIGHT, DRIVEN BY THE INTENSITY OF FRUIT. IT WILL BE A PLEASURE TO REVISIT THIS WINE MANY TIMES IN THE YEARS TO COME.

42% GRENACHE, 31% MOURVÈDRE AND 27% SYRAH

134 CASES PRODUCED