

TOOTH+NAIL

2021 Tooth & Nail Tempranillo

Winemaking

The 2021 growing season was one of the mildest to date in Paso Robles, with minimal heat spikes and steady weather through harvest—a winemaker’s dream that yielded beautifully balanced fruit. After harvesting and destemming, Director of Winemaking Jeremy Leffert and his team fermented the Tempranillo fruit predominantly in stainless steel with a complement in concrete tanks. After seven to 10 days of warm extraction, the new wine was pressed off the skins and into stainless steel tanks to finish fermentation, a maneuver designed to maintain a pure tannin profile while avoiding any uptake of phenolic astringency. After fermentation, the individual lots were aged in 10 percent new French oak barrels for 10 months. Small contributions of Tannat, Cabernet Sauvignon, Graciano and Petite Sirah were included in the final blend for enhanced dimension and complexity. The wine was bottled unfiltered and unfiltered.

Tasting Notes

The 2021 Tempranillo presents vibrant aromas of black cherry, strawberry preserve and fig with distinct savory notes. The palate is chewy, generous and supple, delivering flavors of blueberry, cherry cola, vanilla, cedarwood, mocha and mushroom, all buttressed by buoyant acidity. Notes of toasted oak emerge on a rich, rustic finish.

Tooth & Nail Squad Series

The Squad Series is a line of Tooth & Nail wines made in admiration for those who inspire us most: our loyal followers. Sustainably grown, high in character and digitally alive—taste the future of wine.



Appellation: Paso Robles

Harvest Dates: September 14 –
October 15, 2021

Aging: 10 months in French oak
barriques (10% new)

Alcohol: 14.8%

pH: 4.06

TA: .53 g/100 ml

Production: 1,575 cases

