



DANCING COYOTE WINES



2004 Tango

Appellation: El Dorado, CA

Grapes: 50% Cabernet Sauvignon, 25% Cabernet Franc, 25% Tempranillo

Alcohol: 13.9% Alc. by Vol.

Residual Sugar: 0.02 g/100ml (%)

pH: 3.78

Total Acidity: 6.1 g/L
as Tartaric Acid

Harvested: September 2004

Brix at Harvest: 24.5°

Bottled: November 2006

Production: 1,500 cases

Taste: Tango is a red wine blend of three varietals: Cabernet Sauvignon, Cabernet Franc and Tempranillo. The resulting wine is smooth and supple, with flavors of ripe berries and black currant. Barrel aging adds notes of roasted coffee and earthy minerality.

Food Pairings: This red blend pairs well with subtle flavors of herb crusted rack of lamb. It highlights the earthy flavors found in most mushroom based dishes and complements most aged cheeses. Great with pasta and other Italian dishes.

Viticulture Notes: The El Dorado appellation is known for producing top quality Bordeaux varietals such as Cabernet Sauvignon and Cabernet Franc. Special care is taken in all aspects of grape growing from deficit irrigation to precise pruning techniques, to handpicking at harvest.

Winemaking Notes: Grapes were hand harvested into small picking bins. They were then gently de-stemmed and fermented in open top tanks. The wine was made using a combination of hand punch-downs and occasional pump-overs. After a short extended maceration, the grapes were pressed and then racked to barrels for over 18 months of aging.

www.dancingcoyotewines.com