



Anaba

A WIND TURBINE ON THE PROPERTY HARNESSSES THE ANABATIC WINDS TO GENERATE ELECTRICITY FOR ANABA'S TASTING ROOM, WINE STORAGE, OFFICE OPERATIONS AND IRRIGATION PUMPS FOR THE ESTATE VINEYARDS.

2010 TURBINE RED

VINEYARD AND WINEMAKING NOTES

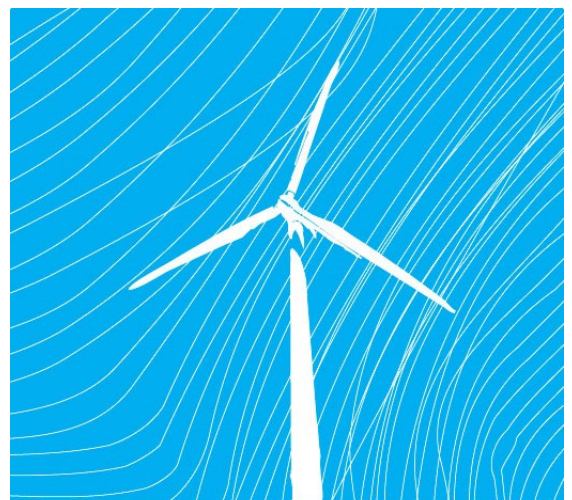
The grapes used for this Rhône-style blend are sourced from Landa Vineyard located in the shadows of the eastern foothills in the Sonoma Valley Appellation. The fruit was hand harvested early in the morning to ensure the coldest fruit possible and arrived at the winery in exceptional condition. It was then hand sorted, de-stemmed and placed into one-ton vessels. After fermentation was completed, we avoided harsh and green tannins by using a basket press which prevents skins and seeds from being crushed. The juice then underwent complete malolactic fermentation. The finished wine was transferred to French oak barrels, 35% new, where it aged for 11 months.

TASTING NOTES

Our Red Rhone-style blend, which we refer to as Turbine Red for the iconic image of the turbine on the label, contains 45% Grenache, 33% Mourvèdre and 22% Syrah. This medium- to full-bodied blend has aromas of blackberry and cassis. On the palate, cherry jam and nutmeg lead to a long finish of earth and silky tannins.

TECHNICAL NOTES

Varietals: 45% Grenache, 33% Mourvèdre, 22% Syrah
Appellation: Sonoma Valley
Vineyard: Landa Vineyard
Harvest: September 18 - October 6
Brix: 23.2-25.6
TA: 5.45-6.2g/L
pH: 3.45-3.6
Alcohol: 14.6
Method: Crushed and destemmed, on skins for 15-25 days depending on varietal, basket pressed, barrel aged for 11 months in 35% new French oak. Racked once in the Spring of 2011.
Cases: 482
Retail: \$24/ bottle



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