



2013 FUEGO SAGRADO

YAKIMA VALLEY

66% MALBEC, 34% TEMPRANILLO

Harvested: 09/21/2013 & 10/15/2013
Brix & Avg pH: 22.8 B, 3.80 pH
Racked to Barrel: 10/08/2013 & 11/04/2013
Aging: 22 months in neutral French oak
Bottling: November 12th, 2015
Total Production: 145 cases 750 ml., 2 cases Magnums

PH: 3.72
TITRATABLE ACIDITY: 5.66 GRAMS/LITER
RESIDUAL SUGAR: 0.4 GRAMS/LITER
ALCOHOL: 14.8%

Although not truly a representation of Spanish wines, 'Fuego Sagrado' is a surprisingly consummate blend of Malbec and Tempranillo. Malbec is believed to have originated in central southwestern France in the region known as Cahors, about 120 miles east of Bordeaux, while Tempranillo is of Spanish origin.

The wines' name 'Fuego Sagrado,' meaning the 'Sacred Fire,' was inspired by a poem which epitomizes artistic endeavor. It also represents an ancient civilization in southern Peru, thought to be five thousand years old with symmetrically aligned pyramids when viewed from outer space.

The source of Fuego's Malbec and Tempranillo is the Two Coyote Vineyard, located northwest of Zillah in the Yakima Valley's Rattlesnake Hills AVA. Two Coyotes Vineyard was planted out in 2004 and has been the source of profound Malbec and Tempranillo since 2008. Two Coyotes Vineyard is also L.I.V.E. certified (for sustainable agricultural practices) and Salmon Safe certified. Benefiting from extended hang time due to its location in the western region of the appellation, Fuego Sagrado maintains excellent structure and acidity married to a lush rich palate due to the slow, gentle ripening that this excellent vineyard affords.

The deep, opaque color of 'Fuego' is true to the nature of Malbec, with aromas of blackberry, coffee, Damson plum, chocolate and herbs. It is enhanced by the complexity of Tempranillo's black cherry, exotic spice, tobacco and dried herbs characteristics. Together, they offer a unique marriage of wine grapes in a powerful and brooding dance.

This is a big, bold fruit-forward wine, yet it is structured with beautiful balance between its brawny nature and its soft edges. It pairs well with the native favorites of Cahors such as truffles and foie gras, and particularly well with pulled pork, beef tenderloin, lamb shank, cassoulet, baby back ribs, smoked rib eye steaks, and of course the classic Spanish dish paella Valencia.