

t a n g e n t w i n e s

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2007 ecclestone ■ san luis obispo county TASTING NOTES

BLENDING BACKGROUND

Blending is an age-old technique, used by European winemakers for centuries. Even though strict laws prohibit wine grapes grown in different regions from be combined, it is perfectly acceptable, even expected in some places, that various varietals grown in the same region be blended together. Great blend examples can be found in Bordeaux, The Rhone Valley, and Champagne.

The more liberal laws of the New World don't stipulate that grapes grown in different regions cannot be blended together. Inherent to California culture, it is not surprising many winemakers are willing to take full advantage of these more relaxed regulations and have a little fun. That's not to say the resulting wines aren't serious – they certainly are – they present an alternative perspective to the stuffy connoisseur stereo-type. These wines are all blends – some of traditional varietals that one would find in France, and some whacky combinations that were thought up by ingeniously creative minds. There are small Rhone producers in the Russian River region, some larger more well-known brands of the Napa Valley, and mavericks on the Central Coast making both red and white blends. It's a trend that is crossing many lines and breaking down boundaries with every vintage.

TANGENT ECCLESTONE

As each tangent wine is made to highlight its individual variety, Ecclestone represents characteristics of each. This wine is the epitome of synergy – the entire tangent portfolio rolled into one, and then some. The blending process provides winemaker Christian Roguenant an opportunity to harken back to his French roots, and to spread his California winemaker wings at the same time. The envy of many winemakers, he is provided the opportunity to be extremely creative each vintage with this wine. As new single wines are added to the tangent line-up, they also become available for Christian to add to the Ecclestone blend if he chooses. There are no limits here – if it's white and interesting, he'll consider it.

TASTING NOTES FROM WINEMAKER CHRISTIAN ROGUENANT

"This has become one of my favorite wines to make each vintage. I taste through the individual lots of all the tangent varieties, plus a few "extra" wines. I then make a few different trial blends. The wine seems to take on a life of its own during this process, and I very soon arrive at the final blend. It is an exotic wine, strongly inspired by the wines found in the Alsace region of France. It is very aromatic and flowery, a touch sweet, and wonderfully refreshing. Try it with any spicy food."



WINE STATISTICS

Blend	37.0% Pinot Gris 34.0% Viognier 12.0% Riesling 8.0% Pinot Blanc 4.0% Albariño 4.0% Muscat Canelli 1.0% Orange Muscat
Fermentation	100% Stainless Steel ferment at 55 degrees for 62 days
Barrel contact	Zero
% ML	Zero
Alcohol	13.5%
Acid @ bottling	6.60 g/l
pH @ bottling	3.5
RS @ bottling	5.65 g/l
Bottling date	April 2, 2008
Closure	Screwcap
Cases made	5152
Suggested Retail	\$20.00