



Red Lily celebrates
International Tempranillo Day!
November 8-11, 2018

Featured Wine by the Glass (\$15 glass)
2007 Red Lily Tempranillo RESERVE

2007 Red Lily Tempranillo RESERVE Both powerful and vibrant, this expressive red delivers a rich core of cassis and pomegranate, framed by toast, smoke, mineral and loam notes. Smooth notes of caramel are spiced with hints of cinnamon and clove. Finishes with mocha, chocolate cherry and dark earth tones, which round out this decadent wine. This wine was produced from 100% estate fruit from our Thompson Creek Vineyard. (125 cases)

NOTE: A limited number of bottles of the 2007 RESERVE are being made available for purchase at a special price of \$50/bottle (limit 2 per customer until supplies run out).

Featured Food Special (\$10 bowl)
Homemade Spanish Chilindron Stew

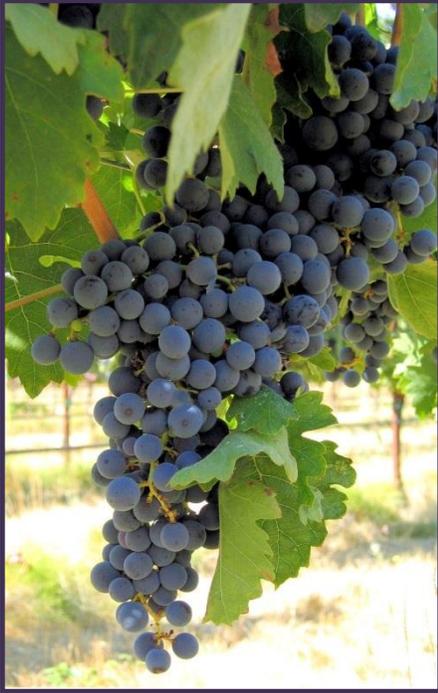
Chilindron is a Spanish stew dominated by roasted red peppers, paprika and onions. The stew originated in Aragon in central Spain and is rich, woody and bright.

Featured Wine/Food Pairing (\$25)
(Saturday and Sunday only)

On Saturday and Sunday, November 10th and 11th, Red Lily will be featuring a VERY special wine and food pairing. We'll be pairing a glass of our very first wine – the incredible ***2003 Red Lily Tempranillo*** – with a unique venison albondigas. This is an opportunity you don't want to miss, as we produced only 98 cases of this wine!

2003 Red Lily Tempranillo This inky red exhibits flavors of dark chocolate, tea, spice, briar and currants. Tightly focused, deeply concentrated and supported by firm, chewy tannins, this is a wine that will reveal itself in layers. Smoky, earthy and mineral notes add complexity and character. An elegant yet extracted wine that is pleasing upon release and will continue to evolve with cellaring. (98 cases)

Fun Facts about *Tempranillo*



- There are over 500,000 acres of *Tempranillo* planted around the world, making it the 4th most planted wine grape.
 - In addition to being the most widely planted grape in Spain, *Tempranillo* is grown around the world including the United States, Italy, Mexico, New Zealand, Chile, Argentina, South Africa, Australia, France, Portugal, Turkey, Canada, China, Thailand, and more.
 - The name *Tempranillo* comes from the Spanish “*temprano*” meaning “early” and it does in fact ripen quite early. In fact, one of the most appealing aspects of growing *Tempranillo* is that it buds late and ripens early, meaning it limits the exposure to potential frost issues.
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- *Tempranillo* was originally thought to be related to Pinot Noir, brought by Cistercian monks on pilgrimage to Santiago de Compostela. However, recent genetic research concluded that *Tempranillo* was likely born about 1,000 years ago in the valley of the river Ebro, in the current regions of La Rioja and Aragón. Its ancestors are two vine varieties rare in the area: the white grape *Albillo Mayor*, and the red grape *Benedicto*.
 - While known by its international name *Tempranillo*, there are actually 60 or more regional names for the grape in Spain. For example, it is called “*Cencibel*” in La Mancha and Valdepenas; “*Tinta de Pais*” or “*Tinto Fino*” in Ribera del Duero and “*Tinta de Toro*” in, of course, Toro. However, our favorite has to be “*Ull de Liebre*” in Catalonia which means “Eye of the Hare.”
 - A vigorous vine, *Tempranillo* is best suited to chalky or sandy clay slopes which are not too arid. The thick skinned, deep blue-black berries are high in color and extract. *Tempranillo* can be enjoyed immediately (like our ***Red Blanket Tempranillo***) or it can make wines that are very elegant, with great structure and aging potential (like our ***Red Lily Tempranillo***).