

PLUS!*Gold Series Selection***CANA Wines***2007 Proprietary Estate Red Blend***Contra Costa County***2,250 Cases Produced*

Jeff and Sara Tamayo have been crafting unique vineyard-designate wines and field blends from world-class California appellations since 1999. Stationed in Contra Costa County (which is just southeast of Napa Valley), this area was once home to dozens of California's earliest vineyards and wineries at the turn of the previous century. The Tamayos saw great potential in this land, and as the quaint grape-growing community started to expand in the 1990s, their once romantic notion of building a winery began to develop into a reality. In 1999, Jeff and Sara Tamayo produced their first wine, an estate CANA Syrah with just under 700 cases. CANA, which is named after an ancient city where water miraculously turned into wine, became the chosen label name for any wine produced from the Tamayo's estate vineyard. It was a fitting name since the Tamayos also found it miraculous that the pioneers who originally planted Italian and Portuguese varieties in their local fertile soils over 100 years ago, really knew what they were doing. CANA has since become a special label within the Tamayo Family Vineyards brand that is responsible for unique field blends of European varietals and limited bottlings of 100% varietal wines.

ACCOLADES & TASTING NOTES

The CANA 2007 Proprietary Estate Red Blend was crafted by winemaker Jon Engelskirger and combines Petite Sirah, Syrah, Mourvedre, Malbec, Carigagne, Alicante Bouschet, Tinta Cao, and Viognier, expressing the uniqueness of Contra Costa County's terroir. Awarded **92 Points** and a **Gold Medal** at the *World Wine Championships*, the CANA Red Blend is "New World" in style and continues its namesake legacy with sumptuous elegance and an engaging complexity of flavors. The wine opens aromatically with a wave of deep currant, cherry and blueberry cobbler essences mingled with an intertwining of Herbs d'Provence and earthy cocoa dust followed by a complex nuance of Vanilla laden Crème Brulee and Espresso. The palate is deceptively soft which belies the wines substantial structure of deep black fruit surrounded by impressions of fig, plum, licorice and root beer spice. The finish is long and lingering and definitely leaves the palate yearning for another sip. Try pairing the CANA 2007 Proprietary Estate Red Blend with hearty red meats, such as meatloaf. Enjoy now until 2015.

*REORDERS**2007 Proprietary Estate Red Blend*

Winery Direct: \$30.00 /bottle

Gold Medal Wine Store price:**2-Bottle Members: \$20.00 /bottle****4-Bottle/ Multi-Series Members: \$19.00 /bottle***2 bottle min. order. Availability is extremely limited.
(plus shipping)www.goldmedalwine.com

800-266-8888

