



## TECHNICAL

**Appellation:** Central Coast

**Winemakers:** Chrissy Wittmann & Todd Ricard

**Blend Composition:**  
75% Tempranillo,  
14% Grenache, 7% Syrah,  
4% Mourvedre

**Barrel Composition:**  
100% barrel-aged,  
100% new American oak

**Wine Chemistry:**  
TA: 5.42g/L  
pH: 3.76  
Alc: 13.77% by volume  
RS: 0.87g/L  
Incoming Brix: 25°–27°

# SALVADOR

## — THE LLAMA —

# red blend

2016

In just over 30 years, Wild Horse Winery & Vineyards has grown from humble beginnings to take its place as one of the Central Coast's leading premium winemakers. We pride ourselves on sourcing our grapes from the best regions and vineyards within the Central Coast.

## THE VINEYARDS

Our Salvador the Llama Red Blend was sourced from three vineyards from the southern Central Coast region—French Camp, Cripple Creek, and Rancho Sisquoc. By drawing from a diverse set of sites, we are able to create a wine of great depth, complexity, and flavor.

## VINTAGE

A cold winter and warm spring led to a good fruit set and ample ripening. This created increased complexity and depth in the resulting wines.

## WINEMAKING

All of the vineyard blocks were hand-harvested separately in October and delivered to the winery in the early morning. Grapes were gently destemmed and delivered to open-top tanks, allowed to cold soak for three days to extract color, received twice-daily punch-downs, and pressed after fourteen days on the skins. In keeping with the Spanish style that we sought to achieve, the wine was aged in new American oak barrels for 18 months.

## WINEMAKER NOTES

Our 2016 Salvador the Llama Red Blend has aromas of dried cherries, cola, plum, herbs, clove, baking spice, currant, and anise. Earthy flavors of dried fruit with elegant tannins lead to a long, supple finish.