



Abacela®

A VINEYARD & WINERY UNDER THE OREGON SUN

# PARAMOUR

INTRODUCING THE INAUGURAL 2005 VINTAGE

***“We moved here to make this wine.” – Earl Jones***

Paramour is Abacela's finest and most age worthy wine. For owners, Earl and Hilda Jones, Paramour is the culmination of their dream and 20-year odyssey to craft a new American wine style -- a proprietary Tempranillo blend inspired by the great Gran Reserva Tempranillos that until now were made only in Spain.

A Middle English word meaning “other love”, Paramour reflects the meticulous attention that goes into its production. Although very similar to Spanish Gran Reservas, Paramours differ primarily with regard to small batch winemaking and the exclusive use of French oak.

There were just 170 cases made of the inaugural 2005 vintage, which was patiently aged for six years; two in French oak barrels and four in bottle. Paramours will remain limited production, proprietary Tempranillo blends made only from the top selection in exceptional years.

## 2005 VINTAGE

All fruit was sourced from the estate. The vintage was characterized by a remarkably rainy spring and a dry, warm summer in which heat stress was minimal. Harvest extended from September 26 - October 24. Each variety and block was harvested separately, destemmed but not crushed, and processed by gravity flow in small, one-ton batches.

## WINEMAKING

After cold-soaking, each batch was inoculated with yeast and fermentations were managed with punch downs two to three times daily so as to peak temperatures in the low 90s. The free and press wines were directed to separate tanks which were inoculated with malolactic starter, the gross lees settled and the wine moved to barrels in the cellar below. Only the finest lots were selected for blending trials and only those that made the blend greater than the sum of its parts were included.

## TECHNICAL DATA

Fruit source: 100% estate grown, Umpqua Valley

Average crush statistics: 25.3 Brix, 3.75 pH and 5.98 g/L titratable acidity

Cooperage: French oak; 30% new (reduced new percentage to enhance fruit aromatics)

Aging: 22.5 months in barrel, 4 years in bottle; Alcohol: 14.2%

Bottled & sequentially numbered August 9, 2007: producing 2037 750mL, 24 magnums, three 3L and three 5L

Cellaring: we estimate the wine will reach full maturity in 2017 and plateau until 2029

Presentation: each bottle tissue-wrapped and placed in a six-bottle wooden case

