

TERCERO 2010 VERBIAGE RED BLEND

Verbiage (rouge) pays homage to the mesmerizing blends winemaker Larry Schaffer experienced from the Southern Rhone. The 2010 version, his first, is Grenache-dominated, and captures the excitement he experiences with blends that he enjoys "...twisting and turning at every swirl. Those of you who've met me know that I like to talk - A LOT! And the title of this wine pays homage to that, and to the fact that every wine is and tells a story full of words." The blend on this wine is 62.5% Grenache (from Watch Hill and Camp 4 Vineyards), 25% Syrah (from Larner and White Hawk Vineyards), and 12.5% Mourvedre (from Camp 4 as well). Each component was fermented and aged separately for 34 months in older French oak barrels. The wine was never racked - in other words, it remained in barrel - until blending just before bottling. A wonderful wine to enjoy on its own and let open over an entire evening, it also pairs fantastically with game, chicken, and earthy and rustic foods.

Tasting Notes:

Earthy nose typical of GSM, with strong proportion of G. Clean. Leathery. A bit of alcohol nose hair burn. On palate, Red fruit. Ripe. Raspberries, strawberries, little cassis. There is a bitterness on the finish. Astringent. Very light on tannins. Medium plus acidity. A lighter wine, more similar to the lightness of a Pinot Noir. A little alcohol burn on the throat. Finish is some fruit and black pepper. The acidity is what stands out with a very watery mouth.



Tercero Wines: Story

The idea for tercero wines surfaced a number of years back. Larry Schaffer had been in the educational and trade publishing industry for a number of years and had achieved all he had set out to do. It was time for a change . . . but to what? Larry's dreams of becoming a professional volleyball player were never going to happen (heh heh heh), so he looked towards something he had always been interested in but never understood completely – winemaking. One thing that really interested him was the 'why' involved – how in the heck do you start with a grape and end up with this wine? Or that one? He needed to know more – and he needed to challenge his brain.

Fast forward four years . . . and Larry begins his new career in earnest as the Enologist for Fess Parker Winery, a well-respected winery in the Santa Ynez Valley. Why Santa Barbara County? The winemaking community is willing and wanting to help each other, but more importantly, it is simply an incredible place to raise children! Fast forward another year, and Larry is ready to 'take the plunge' and start buying grapes to make his own wines! It's scary and challenging at the same time – no matter how much you read about it or do it for others, it's quite different when it's 'your own baby' . . . But it's also a way for Larry to 'marry' his past with his present – to use his sales/marketing skills along with his technical winemaking skills to see what he can produce . . .