



LA POSTA

del viñatero

Bonarda

Estela Armando Vineyard

The Philosophy

We have tasted over a thousand wines since we began importing from Argentina. In that time, we have discovered a handful of grape growers whose results in the vineyards with specific varietals have been truly amazing--year in, year out. Our first encounter with many of these growers was at a *posta del vinatero*, or "tavern of the grape grower". Here they drank wine and spoke passionately for hours about their soils, their vines, and their quest for superior flavors in their grapes. We salute the hard work and skill of growers like Estela Armando by offering this vineyard-designated release made solely with her special Bonarda grapes.

The Details

Vintage:	2004
Varietal Composition:	100% Bonarda
Vineyard Location:	Buena Nueva, Guaymallen (Mendoza)
Vineyard Elevation:	2,300 feet
Age of Vines:	43 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Wine?:	None—Free-run only
Oak Regimen:	11 months in 70% 1-year-old French and 30% 1-year-old American barriques
Fining:	None
Filtration:	None
Alcohol:	13.9%
pH:	3.49
T.A.	5.47
Total Case Production:	1200 cases

Tasting Notes/Food Pairing Suggestions

Intense ruby color with bright aromas of fresh red & black raspberries and subtle smoky oak notes. The flavor of freshly-crushed raspberries is echoed on the palate, along with notes of white pepper, dark chocolate, and a touch sandalwood and mint on the finish. Though quite rich and hedonistic, the seamless structure of this wine makes it a candidate for drinking in its youth or over the next few years (if you can wait that long). It will pair well with just about any foods you would drink Zinfandel or other fruit-driven reds with.

About the Grower/Vineyard

Estela Armando's family has been growing grapes in Mendoza since 1887, one year after their arrival from the Piedmont region of Northern Italy. Estela's great-grandfather started the family wine business by growing grapes and making wine, and then taking it by mule train in leather wine bags to sell to the workers building the Trans-Andean railroad. The present Bonarda vineyard was planted by her grandfather and father in 1963. The combination of a unique place, old vines, and very little irrigation creates grapes of unusually high quality.