



FREY VINEYARDS
2016 BIODYNAMIC® TEMPRANILLO
MENDOCINO



Tempranillo is a Spanish varietal that is named for the diminutive of *temprano*, or early, in reference to its early ripening. Our biodynamic Tempranillo opens with aromas of violets and cassis. The smooth, elegant palate delivers flavors of elderberry, allspice, and a hint of sandalwood. It pairs well with tortilla española or a grilled rack of lamb.

Alcohol: 13.9% by volume.

Total sulfite, naturally occurring: TTB analysis, 0 ppm.

Aged in stainless & exposed to French oak staves

FREY VINEYARDS

Pioneers of Biodynamic® & Organic Winemaking in America. No Sulfites Added Wine Since 1980.

In 1996, Frey Vineyards produced the United States' first certified Biodynamic wine. Frey Vineyards' Biodynamic wines are made from our premium estate-grown fruit, fermented with native indigenous yeast and produced with no added sulfites. Our low impact winemaking techniques preserve and protect the terroir of the wine, highlighting the subtle flavors of the vineyard site and vintage. No cultured yeast or malolactic cultures are added. Our Biodynamic wines are never subjected to acid and sugar adjustments or flavor enhancements, upholding the authenticity of the wine. Because the wines are not manipulated to reach certain flavor profiles, each batch is unique to the fruit and farm. The result is a portfolio of wines that are pure and delicious and mirror the richness and beauty of our land. All Frey Biodynamic wines are estate-grown and bottled in accordance with Demeter Biodynamic and USDA Organic regulations.



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