



### **Turner & Cole 2003 "The Fugitive"**

**Profile:** Gorgeous in the glass! Lifted nose of cherry, cola and spice. Soft in the mouth. Perfect blend of acidity & fruit that makes it a spectacular food wine. Depth and complexity have been rounded out by the French oak maturation. Extremely versatile food wine. **Only 171 dozen made.**

**Alcohol:** 14.8%.

**Winemaking:** A gorgeous blend of Zinfandel, Sangiovese, Syrah, Carignane, Pinot Noir and Gewurztraminer. The Syrah, Zin, Sangiovese and Carignane come from the mature (30+ years old) Gabrielli Vineyard in Mendocino County just outside Hopland. The Gewurztraminer is from the Ferrington Vineyard in Anderson Valley. There is a small amount of Sonoma Coast Pinot. Aged in exclusively French oak for 24 months; 30% new French oak.

To reduce yields Greg LaFollette did a pre-bloom leaf pull to expose the blooms to the elements and encourage shatter; these damaged blooms did not pollinate and did not become grapes. This keeps intensity high and yields down by roughly 30%.

**Winemakers:** Joe Otos, winemaker for Willowbrook and Owl Ridge. Joe's winemaking techniques preserve the intensity of the fruit flavors, resulting in flavorful, balanced wines. Owl Ridge Wines was voted "Best New Winery" at Wine Literary Awards Tasting in 2006.

Greg LaFollette of Flowers Vineyard, Tandem and Dunah fame. Consulting winemaker for many wineries - DeLoach, Londer, ... "Artisan/Winery of the Year" 3 times. And on and on.