

The SPANISH QUARTER

The Spirit of Mañana

CELEBRATE

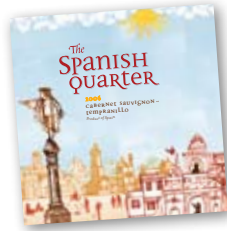
the spirit of mañana

fROM BUSTLING cities to small villages, the plaza is the vibrant center of Spanish life. It's where food, wine, laughter and music flow freely—and where anything serious is left for mañana—or tomorrow.

The Spanish Quarter wines capture this spirit of mañana—giving time-honored traditions a modern twist by combining native Spanish grapes with international varieties. The resulting blends are both exotic and familiar—the perfect introduction to modern Spanish wine.

Whether it's our rich Chardonnay-Albariño, or our silky Cabernet Sauvignon-Tempranillo, our wines are ideal for dinner parties, picnics, or raising a toast to good times and good friends, while putting everything else off until... mañana. ¡Salud!

CABERNET SAUVIGNON-TEMPRANILLO



This full, silky red marries the noble and native Spanish red grape varietal Tempranillo with internationally recognized, yet relative newcomer to Spain, Cabernet Sauvignon.

CABERNET SAUVIGNON

This grape gives The Spanish Quarter its backbone and vibrant fruit aromas. Introduced to Spain in the 1970s and superbly adapted to Spanish soil, this varietal was planted on our land in the 1980s and has become one of our specialties.



TEMPRANILLO

This grape contributes an elegant depth and color, along with aromas of black fruit, strawberries, licorice, and spice. From temprano, meaning "early," because it ripens sooner than other varieties, this is Spain's most renowned native grape and has been grown on our estate for three decades.

The resulting blend is a deep purple-red color with a nose of dark cherry and blackberry, and hints of exotic spice and chocolate. The full and silky palate reveals layers of juicy ripe berry fruit, dark chocolate, and a touch of sweet oak on the finish. Perfect with soft cheeses, BBQ beef, lamb or chicken, and tomato-based pasta sauces.

The SPANISH QUARTER

The Spirit of Mañana

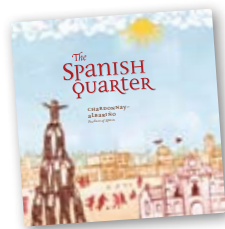
CHARDONNAY-ALBARIÑO

SPANISH MODERN
Blends that DON'T
BLEND IN

VINEYARDS Our family-owned vineyards can be found in Northeastern Spain, where the hours of sunshine are perfect, and vines thrive in well-drained soils irrigated with pure snow-melted water from the nearby Pyrenees Mountains. This place, this climate, this soil, and the care and respect given to the vines and their environment give *The Spanish Quarter* wines their exceptional character.

WINEMAKING Our modern wine-making process makes the most of Spanish varietals, Tempranillo and Albariño, by skillfully blending them with better-known varietals, Cabernet Sauvignon and Chardonnay, and letting the unique flavors and aromas of each shine through. As a result, *The Spanish Quarter* wines are fresh and distinctive, with a singular quality all their own.

*We offer you the best of today's Spain –
in a glass.*



This aromatic, rich white combines the native Spanish white grape varietal Albariño with internationally recognized, yet relative newcomer to Spain, Chardonnay.

CHARDONNAY

This grape gives The Spanish Quarter a deep rich mouth-feel, round tropical fruit aromas, and citrus notes.



ALBARIÑO

This thick-skinned Spanish grape contributes intense floral aromas with bright acidity, peach flavors, and hints of spice. From the Spanish alba, meaning white, this grape is a native of Galicia in Northwestern Spain.

The resulting blend is a lively straw-green color with a fragrant floral nose of exotic fruits with hints of fresh citrus. The rich and luscious palate has highlights of ripe peach, tropical fruit, and a long, clean citrus finish. Ideal with seafood, chicken, rice, vegetables, and vegetable-based appetizers.