



The Falconer

RESERVE BLEND

2010 Grand Valley, Colorado

The Falconer is a proprietary blend of premium, Old World “black” grapes originating in Italy, Portugal, and the Pyrenees of Southern France. Its deep, dark color and aromas of wood smoke and dried plum give way to intense, rich flavors. This is a bold and robust wine with firm structure and abundant, smooth tannins. Enjoy now with traditional hearty fare or cellar up to 20 years.

BLEND/COMPOSITION

Touriga, Tinta Cao, Tannat, and Souzao-field blend from Hawk’s Ridge vineyard, and Chambourcin

AGING

Barrel aged 4 years in neutral medium toast oak barrels

FERMENTATION

Inoculated with Phytterra PBYR-1 on 10/14/2010

Fermented on skins

No malolactic fermentation

Pressed 10/21/2010

WINEMAKER’S NOTES

The 2010 vintage for red wine grapes in the Grand Valley AVA produced outstanding fruit. The warm days offset by cool, high altitude desert nights were necessary for full maturation of the Portuguese grapes sourced from Hawk’s Ridge vineyard. Our specific Viticultural Area is known for growing grapes that are moderate in tartaric acid, with low malic acid. This leads to wines which, through proper and careful winemaking, require no malolactic fermentation. This particular vintage of the Falconer is special because of the hands-on care and vinification by Glenn Foster, our founding winemaker. Glenn’s careful, steady winemaking is responsible for the enduring quality of this wine, along with diligent and expert stewardship by Talon’s winemaking team. The Falconer has been aged for 4 years in a blend of medium toast American, French, and Hungarian oak barrels. From the beginning, the uniqueness of this as a stand-alone wine was obvious. It is the culmination of all our efforts.

TECHNICAL DATA

Total Cases Produced	46
Harvest Date	10/13/2010
Racked Date	11/11/2010
Bottling Date	3/31/2016
Release Date	4/15/2016
Brix at Harvest	25°
Titrateable Acidity at Bottling	6.4g/L
pH at Bottling	4.06
Alcohol	13.9%