

T

tejada

The wine





"From the moment we saw
the magical waterfall
there was no turning back.
The **dream** of a vineyard was born."

Celia **T**ejada

born

The vineyard

In 1999, sister and brother Celia and Ibo Tejada purchased a small rancho in the hills of western Lake County, near Blue Lakes and just east of the Mendocino County line. Originally, the ranch, as they now call it, was intended as a weekend getaway for the two siblings and their families. There is an old barn, a farmhouse, a creek, some pastureland, a lot of steep hills, a seasonal waterfall, and some old, shady walnut trees. A good place to play. There was also a gravelly patch of about 6 acres fanning out at the base of the waterfall, level and cleared but not utilized. A few pieces of old farm equipment were parked there.

A couple of years later, that gravelly patch had some grapevines on it. The Tejadas are from Northern Spain, not too far from Rioja, and thought it would be nice to plant a little reminder of their homeland. So 3.5 acres of Tempranillo and 1.3 acres of Garnacha (as Grenache is known in Spain) went into the ground in 2001.

From the start the vines were tended organically (at this writing, the Tejadas are working on their organic certification). The vines struggle in the rocky ground. In most years a third or more of the crop is dropped on the ground so that what remains can ripen properly. In the winery, the grapes are sorted and then fermented using native yeasts and treated with great respect. The idea is to let the vineyard do the talking, not the winemaker. The only intervention we make is deciding how much Garnacha to include in the final blend.

The wine

While the vineyard is the most important part of any wine, what happens in the winery should not be understated. Though the wines of the Rioja are the inspiration for the Tejada wines, we started out with a "blank slate" when it came to making the wine. The first two years of production from the vineyard (2002 and 2003) were devoted to learning about the fruit, and experimenting with how it should be turned into wine. Even though the variety is the same, California Tempranillo is different from Spanish Tempranillo. As it turns out, the best method seems to be the gentlest- we handle it almost like Pinot Noir, even though the grapes are quite different. Tempranillo can be quite tannic, but it has intriguing fruit qualities, unlike any other variety, that we try hard to emphasize. Because it's tannic, we don't pump over much during the fermentation and run the wine off the skins pretty early, sometimes even before it is finished fermenting. The idea is to get the tannin balance right from the beginning, so the wine does not need a lot of racking and handling during the aging. In general the wine is racked only once during its 16 months in barrel. We think it is a worthy expression of the rocky ground where it grows. While we are obviously inspired by the great wines of Spain, the goal with this wine is to make it the best expression possible of the place it's from . . . The Tejada Ranch.



The history

The Tejada Ranch is a "home away from home" for the Tejada family and their friends. Ibo and Celia Tejada purchased the 79 acre property in 1999 with the goal of building a family retreat with a rural feeling, much like their home town in Northern Spain, to escape from San Francisco on weekends.

The ranch and vineyard are located 130 miles north of San Francisco in Lake County next to Blue Lakes. They are situated on Pomo Indian territory with a spectacular waterfall cascading above the vineyard and flowing into Scotts Creek which surrounds the property. The Tejada vineyard was planted for the simple romantic purpose of giving the land roots and teaching our children the values of working the land together and watching it grow and give back the fruit of our labor. It is like living our childhood again in our farming village in Spain.

We decided that the varietals must be Spanish: Tempranillo for its strength and passion and Garnacha for sensuality and softness. In 2000 we broke ground and planted five idyllic acres at the base of the Pomo waterfall. Ibo, with the assistance of our winemaker, Byron Kosuge, designed and developed the site to honor the soil and the climate. Using organic methods we are currently producing wine that we will be proud of for generations to come.

We believe that growing our own grapes and having total control of the winemaking process gives us a great sense of responsibility and pleasure. We love to share time together with family and friends at Tejada Ranch, making paellas outdoors on summer days under the giant walnut trees, while, of course, drinking our wine and celebrating life.

history

Embrace Change

"I planted this **vineyard** myself,
thinking not only about our past
(farmlands in Spain)
but also the future – our children."

Ibo **Tejada**



The owner and grower

Ibo Tejada grew up in Ruerrero, a small village in Northern Spain (Cantabria). Working on the family farm in his youth gave him the knowledge that would later serve him well in fulfilling his life-long dream, planting Spanish varietals at his weekend property, Tejada Ranch and Vineyard.

In the early 80's Ibo moved to California where he became a contractor with a passion for refurbishing the grand old Victorian houses in San Francisco, many of which are published in national magazines and featured on television shows.

Today Ibo shares his life with his wife, Nina, and their two children, Amanda and John. They live in El Cerrito, California, and of course, at Tejada Ranch in Upper Lake.

owner & grower

The commitment

“Taking nothing for granted,
we take care of the vineyard,
one vine at a time.”

Byron Kosuge



The wine maker

Byron Kosuge is a native Californian who studied English Literature as well as Viticulture and Enology at UC Davis. He was born and raised in the Central Valley of California, the son of a UC Davis professor. He began his winemaking career in 1985 with the Carneros Pinot Noir and Chardonnay specialist, Saintsbury. After 15 years at Saintsbury, he departed in 2001 to pursue other projects, including his own label B. Kosuge Wines, Miura Vineyards, a brand owned by his one time college roommate, Master Sommelier Emmanuel Kemiji, McIntyre Vineyards and Foghorn, both based in the Santa Lucia Highlands of Monterey County, and Kingston Family Vineyards in Casablanca, Chile. All of these projects specialize in Pinot Noir. Byron has also served as consultant to several Napa and Sonoma based wineries.

His friendship with the Tejadas predates the vineyard by several years. In 1999, shortly after the Tejadas had purchased the Lake County property, he learned of their desire to plant a small vineyard and agreed to have a look at the site. He kicked a few dirt clods and ran some chemical analysis on the soil to make sure it was suitable for grapes. It was, in fact, very well suited to grapevines and it was decided that a vineyard would be planted and that Byron would be the winemaker.

There has been no looking back.

Byron lives in Napa with his wife, Mary and daughter, Audrey.

Wine

Maker

the business plan

Creating a legacy

for our children

“Our goal is to offer the best possible California-grown Tempranillo, worthy of our Spanish competition. Every decision we make (organic vineyard, French oak barrels, Spanish cork) takes into account both the tradition of fine wine-making and our desire to share the passion and richness of Spain with you.”

Nina Anderson Tejada



Nina was destined to find her fulfillment in Spain. From her early childhood, learning the Spanish language in grammar school, her choices have been influenced by that experience.

Nina was born and raised in the San Francisco Bay Area but her schooling took her in a more international direction. She majored in Spanish Literature at the University of California at San Diego and spent her junior year at the **University in Madrid**. Her language skills became proficient and when she earned her MBA at the Monterey Institute of International Studies, she took as many classes as possible in Spanish.

An internship in the Canary Islands tested her many skills and when she returned to the United States she was employed by a Spanish consortium of manufacturers of **wine making equipment**. She served as their US representative and traveled abroad frequently to visit trade shows and vineyards.

Nina's marriage into the **Tejada** family and her subsequent role as partner in the family wine venture are the natural culmination of her passion and training. Now she and Ibo and Celia share the joy of teaching their children the beauty of the land and the miracle of the vine.

The intertwining experiences of business proficiency, increasing knowledge of the wine industry, and **love of Spain** help Nina manage Tejada Vineyard Company. Her insistence on quality and integrity assure that the Tejada wines will maintain their high rank among the **Spanish Wines of California**.

MANAGEMENT

The Dreamer

“Life is Here
Life is Now”

Celia Tejada



Celia Tejada has spent 25 years in the design industry, including six years as an interior designer, nine years as head of her own clothing design company and the past several years with Williams-Sonoma, Inc. She joined Williams-Sonoma in 1996 in the Pottery Barn division. Celia Tejada has built the Pottery Barn design department entirely, weaving design into the company and enabling Pottery Barn to become a vertically integrated Brand from design to distribution. She holds the position of Senior Vice President of Design and Brand direction.

Born and raised in Ruerrero, a small mountain town in the province of Santander in Northern Spain, Celia showed an early affinity for design, having graduated from the International School of Design in Bilbao. After working successfully in interior architectural design, she launched her own fashion label in 1987 building a name in the industry with national recognition.

Celia Tejada brings to Pottery Barn a global way of living; simple designs that are casual and comfortable. Her designs spring from playing with the past and breathing style into her unique vision from around the globe. A snapshot of Celia's home tells us her philosophy which is keeping design simple. There is a vital commitment of passion throughout every element, from furniture to decorative accessories, to a way of entertaining family and friends.

Celia has been featured in publications that run the global gamut from Women's Wear Daily, to House Beautiful, Spazio Casa, Designing Women, Food & Wine, House & Garden, Elle Décor, and Fast Company. She has also been featured on television from Design and Lifestyle programs on A&E, Oprah, Designs with Confidence and House Beautiful on the E Channel.

In addition to handling marketing for the winery (and designing the signature label), Celia enjoys treating family and friends to various Spanish dishes at the ranch, where she spends weekends with her sons, Aristos and Tristan.

alra

Romería

(Ro.me.ría), n. A Spanish party out under the trees with paella & wine, family & friends, lots of music & great dancing!



Paella

Celia's recipe

"I was born in the town of **Ruerrero**, in the foothills of the Pyrenees Mountains in **Northern Spain**. Paella was always a part of my life there, since my mother used to always cook it at home for the **family** on Sundays. So, I have also made **paella** part of my life here in **San Francisco**, where I cook it with my own family & friends at our Sunday dinners.

Paella, wine & friendship, bring us together while we **enjoy** a meal & celebrate life."

- Celia Tejada



Celia's Paella Recipe

Serves 8-10

Ingredients

1 pound Spanish short grain rice
 1 tsp. saffron
 1/2 tsp. pimentón (Spanish paprika)
 6 cups chicken broth
 1/2 cup extra virgin olive oil
 20 small fresh clams
 10 fresh mussels
 10 large prawns, in shell
 1 pound calamari
 1/2 pound baby scallops

1/2 pound chorizo sausage, sliced
 1/2 pound lean pork, diced
 1 pound chicken, cut in pieces
 1/2 pound green beans
 1 cup peas
 2 tomatoes, diced
 1 medium onion, minced
 1 tbsp. garlic, minced
 1 bunch scallions, chopped
 2 tbsp. parsley, chopped
 1 tsp. black pepper
 2 tbsp. salt
 1 4 oz. jar roasted red peppers, sliced Julienne
 5 lemons, cut in half and each covered with an 8"x 8" cheese cloth and tied with ribbon of choice
 1 thin cotton dish towel

Instructions

In a paella pan heat 1/4 cup olive oil over medium flame.
 Add prawns, cook briefly until they turn golden. Remove and place in a side dish.
 Add calamari and cook just a bit until they have a little color. Remove to a side dish.
 Cook chicken, chorizo and pork until they have browned. Remove to a side dish.
 Add onion, scallions and green beans to the oil, cook until soft. Add remainder of oil if needed.
 Then add tomatoes and garlic. Cook until liquid is absorbed.
 Next add chicken broth and let it boil for five minutes.
 Add chicken, chorizo, pork, saffron, pimentón, black pepper and salt. Mix well.
 Add calamari and scallops. Add rice evenly throughout pan.
 Don't stir rice, just make sure it is evenly distributed.
 Place clams and mussels downward so that their juices pour into the mixture.
 Spread prawns around the pan. Add green beans, peas and parsley.
 Let it cook until all liquid has been absorbed by the rice (about 20 minutes).
 Turn off the burner and place the cotton cloth over the paella for 8 minutes.
 The paella is ready to serve.
 Set the wrapped and tied lemons at each place setting so guests can season to taste.
 Bring paella pan to the table and serve family style.



coirazón



tejadavines@sbcglobal.net
www.tejadavines.com

Copyright 2009
by the authors of this book, the Tejada family.
The book author retains sole copyright
to their contributions to this book.

Thanks to B&B for their help

T

tejada