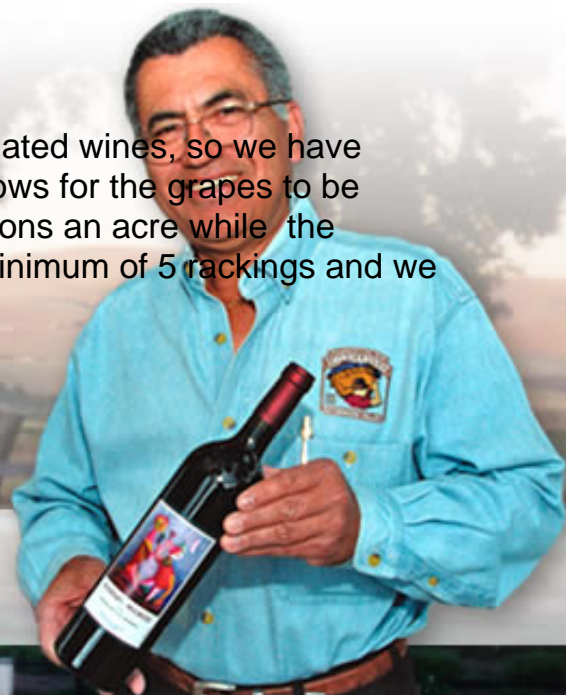


Dr. Ricardo Aguirre Winemaker

The best part of our wine is the fact that they are estate designated wines, so we have control from start to finish. The winery has low yields, which allows for the grapes to be considered “super-premium grapes.” The Petite Sirah yields 3 tons an acre while the Cabernet and Merlot yield 4 tons an acre. “Our wines have a minimum of 5 rackings and we top the barrels every two weeks” in our wine making process.

Bodegas Aguirre



One day while driving down Tesla Road, Dr. Ricardo Aguirre fell in love with the scenery and peacefulness within the vineyards and immediately set his eyes on the future. So, in 1989, he purchased 32 acres of land next to Cedar Mountain Winery. Ironically enough, he purchased the land from the niece of his friend, Graham Nissen.

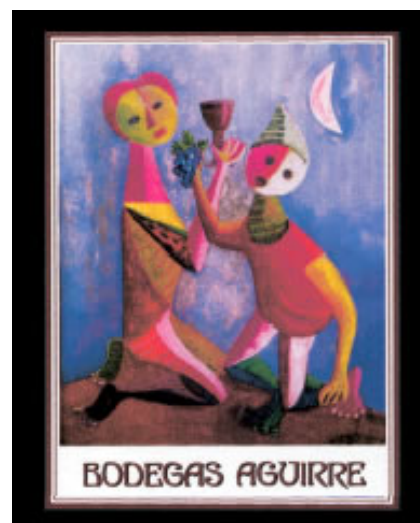
It wasn't until 1995 that he planted 12 acres of grapes, half Merlot, and the other half, Cabernet Sauvignon. He later grafted some of the grapes over to Cabernet Franc. The following year, he purchased the property where Bodegas Aguirre

currently is and planted 7 acres of Petite Sirah. In 2002, he took a commercial wine making course at The University of California at Davis. Soon after, he crushed thirty tons of grapes and made his first commercial wine.

Bodegas Aguirre Winery has nine wines, all of which are reds. The Winery offers Cabernet Sauvignon, Merlot, Petite Sirah, Trio, Postre (desert wine), Cabernet Sauvignon Reserva, Merlot Reserva, Petite Sirah Reserva, and Castello Nuovo. “The Petite Sirah is our signature wine. The Petite Sirah recently won a “ten best” award for overall wines, while the Cabernet Sauvignon and Merlot were finalists.

Perhaps the most unique label of all of the Livermore Valley wineries, its inspired by a painting that Aguirre owns.

The artist is



Carlos Canas from El Salvador, who was a disciple of Pablo Picasso. His works will be displayed at the winery during the Harvest Wine Celebration.