

Eight Arms, “The Tentacle” Red Wine

- Juicy, big and spicy crowd-pleasing red blend
- Handcrafted by artisanal producer, Iain Boltin, from sustainably grown vineyards
- Winner of “Clear Choice” award for environmentally friendly packaging

The Producer

Iain Boltin loves the experience of sharing wine with friends and family—to evoke a wonderful past experience, to create a new memory, and to fall in love. His passion for wine and his ingenuity as an artist led him to become a winemaker. Through Eight Arms, Iain expresses his love for nature and creative brilliance in wines that delight the soul.

Eight Arms’ distinctive packaging immediately catches attention. Beautifully designed sea creatures are silkscreened on the bottles of most of Eight Arms’ wines, in an intriguing tribute to Iain’s love of marine biology and his talent as a graphic designer. Inside the bottle, Iain finds his “north star” as the Rhone but he likes to make wine in a more approachable style that’s fruit forward with minimal oak. In addition to his Octopod Syrah and Tentacle Red blend, Iain makes a crisp, aromatic and food friendly Sauvignon Blanc.

Iain spent many years studying winemaking, attending classes at both UC Davis and Napa Valley College and worked two harvests as an intern at Dashe Cellars in Oakland, California. He ventured into his first bottling in 2008.

Iain looks for hillside vineyards that are owned by people who have a passion for grape growing and strive to grow the best grapes they can through organic or sustainable methods. Key vineyards are Furlong Estates, Sandy Bend and Shaste.

Furlong vineyard is located at the northwest end of the Alexander Valley, south of Cloverdale. The 3.5 acres, steep sloped vineyard was planted in 2003. The vines, planted in well-drained rocky soil produces small, intensely flavored grapes.

Sandy Bend Vineyard, located northeast of Clear Lake in Mendocino County was planted in 1996. Sustainably farmed, the vineyard produces fruit-driven Sauvignon Blanc.

Shaste Vineyard, located on a rocky hillside above Glenn Ellen was planted in 2000 and is sustainably farmed. The long, slow ripening season produces a rich fruit-driven Cabernet Sauvignon.

Iain devotes his winemaking to people who are looking for a connection between what they eat and drink and the person who made it or the place it came from. He strives to make the best wine possible that reflects its site, varietal and vintage. Just like each vineyard imparts a different flavor and aroma profile onto the wine, each growing season is different from the last and this will also be reflected in his wine.

Eight Arms Cellars is committed to sustainable practices and a portion of the sale from each bottle is donated to help combat global warming. In its first three years, Eight Arms Cellars has donated \$15,000 and, as the winery grows, so will the amount donated. In an effort to help our eight-armed friends, Eight Arms recently adopted an octopus via Oceana and a coral reef through SaveNature.org.

The Wine

This one really wraps its arms around you! A blend of Syrah, Zinfandel and Petite Sirah, it’s big and juicy with bright fruit flavors, a very Zinfandel influenced nose and a spicy palate. The Tentacle has a good backbone of acidity, gentle, yet firm tannins and a dollop of vanilla on the finish and is best enjoyed with a hearty meal. Beware! Once you are caught in the tentacles of this wonderfully delicious wine, you may have trouble pulling yourself away!



Appellation: North Coast

Varietal: 75% Syrah, 15% Grenache, 5% Mourvedre, 5% Counoise

Vinification: The grapes were hand sorted and destemmed into half ton macro bins that were then left to cold soak for a period of 4w 5 days. Fermentation took place in the bins with a variety of yeasts being used. The must was punched down by hand 3w 5 times a day during fermentation. The wine was pressed into oak barrels where it underwent malolactic fermentation.

Aging: Aged separately in French and American oak barrels (20% new) for 25 months, then blended prior to bottling.