

TEMPRANILLO

“Tempranillo has found a perfect second home in the hot, dry, high-elevation vineyards of the Snake River Valley. My version of this Spanish classic is a bold and spicy wine. An ideal wine for sipping while you share life and laughter with friends. Here's to the grape that thrives in the desert and to its new American roots!”

—Melanie Krause, Winemaker

THE VINTAGE

The 2016 vintage was a warm, gentle season, unusually long for the Snake River Valley, with a cool fall. The spring started early and warm, the summer was gentle with lots of days in the 90's but few over 100 degrees F. September cooled down significantly, allowing the grapes to ripen slowly and the winemaker to pick at exactly the optimal time for the style desired. The yield was ample enough to merit thinning the crop to leave only the best clusters. The white wines are elegant with lively, balanced acids and the reds are intensely fruity with long, textured finishes. 3100 growing degree days.

PRODUCTION NOTES

- Hand harvested.
- Fermented in 1 ton bins with 3 punch-downs per day.
- 10% of batches done in extended maceration style.
- Bladder pressed after an average 7 days of skin contact.
- Malolactic fermentation in barrel.
- 20 months of barrel aging in barrels of French, Hungarian and American origin, 16% new, 84% neutral oak.
- Filtered and bottled in June 2018.

Sourced from the following Vineyards:

- Emerald Slopes
- Sawtooth



TEMPRANILLO

WINE PROFILE

| | |
|----------------------|---|
| VINTAGE | 2016 |
| VARIETAL | Tempranillo (84%), Syrah (9%), Petite Sirah (7%) |
| APPELLATION | Snake River Valley |
| ACID | 6.2 G/L |
| pH | 3.87 |
| AGING | 20 months in barrel |
| RESIDUAL SUGAR | 0% |
| ALCOHOL % | 14.6% |
| VOLUME | 750 ml |
| CASES PRODUCED | 900 |

TASTING NOTES

The aromas have warm, sweet notes such as cherry and vanilla-spiced applewood. The flavors include a hint of olive with a touch of huckleberry and plum. In the mouth, the wine is rich and textured and it finishes with lively acid and tannins.

PAIRING SUGGESTIONS

We love this wine with roasted meats – frankly, anything you cook over an open flame will pair really well with this Tempranillo. Think roasted goat leg with manchego and black olives or morel mushroom risotto.

WHEN TO DRINK

During the first several years, decant for an hour & then enjoy. This wine will continue to evolve beautifully over the next 5-25 years.

CINDER