

Wahluke Slope

# MONARCH TEMPRANILLO

2012

## BACKGROUND

Father/daughter winemaking team, Mike and Natalie started the Monarch Reserve Red program in 2008, with the first release in April 2010. The idea was to give Natalie an opportunity to learn an individual grape intimately, on a small-scale level. She also wanted to change Latah Creek's current reputation as a sweet wine only producer. "My dad has received so many awards and Wine Spectator top 100 wines recognitions for his red wines. I wanted to remind everyone that we are still here producing amazing, high-quality red wines."

## SOURCING

Lee Paloma Vineyard

#### VARIETAL

85% Tempranillo, 10% Merlot, 5% Malbec

## WINEMAKING

Our first-ever Tempranillo is the embodiment of Mike and Natalie's winemaking vision; Old-World-style taste (true varietal flavors), lower alcohol and tannins, resulting in the perfect accompaniment to food. A rustic edge gives this wine the ability to drink now, but also the capability to age for 5-10 years nicely. Tempranillo is one of Natalie's favorite varietals, as they can have a distinctively different taste then the standard reds. Its unique profile makes it one-of-a-kind. Because of its Reserve nature, this wine spent more time on oak, 16 months in French and American Oak, and is a small-lot wine; only 7 barrels were produced.

# **ANALYSIS**

Alc.: 13.5%

Bottled: July 3, 2014 | 168 cases | Released: August 2015

#### **WINEMAKERS**

Mike Conway and Natalie Conway-Barnes

# **TASTING NOTES**

Rustic describes this Tempranillo perfectly. The bouquet of this Spanish varietal is filled with dusty black currant, dried plum, fine cherry tobacco, and herb nuances. Ripe plum, black currant, and sweet spice engulf your mouth while tobacco, tayberry, and hints of oak vanillin linger.

# FOOD PAIRING

Pair this wine with beef, hearty sauces, and pork, such as Ellena's Pork Shoulder with Red Wine and Dried Cherries recipe in her latest cookbook.

# Love at First Sip. Since 1982.

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