

# 2021 TEMPRANILLO



## TASTING NOTES

The heat-dome vintage has produced an exciting rendition of our Tempranillo, with a nose like a delightful dessert, filled with raspberry, cacao, and fresh-crushed herbs: mint, eucalyptus, fresh leaves. On the palate it takes a page from the typical LEM playbook, showing a mix of Rainier and red cherries, with some citrus sneaking in and a selection of dried fruits on the side: dried fig, dried cherry, dried (unsweetened) cranberries.

## FOOD PAIRINGS

Pair with a veggie lasagna; beef, lamb or bison burgers, or some favorite cheese, especially aged cheddar or manchego.

## WINEMAKER'S NOTES

Tempranillo, the noble grape of Spain that forms the basis of the wines of Rioja, thrives in the desert climate of eastern Washington. Tempranillo is Spanish for "early," and this is almost always the first of our red wine grape varieties to be ready for harvest each fall (as well as the first to be bottled each spring). The berries are large, so we drain off a substantial percentage of the juice after crushing, to concentrate the flavor that comes from the skins. That juice becomes part of our La Primavera rosé, while the rest is fermented with the skins to become this beautiful soft red wine.



<b>COMPOSITION</b>	100% Tempranillo from Sugarloaf Vineyard
<b>APPELLATION</b>	Yakima Valley
<b>HARVEST DATE</b>	September 2, 2021
<b>HARVEST SPECS</b>	21.8 brix, pH 3.66, TA 4.8 g/l
<b>CRUSH PAD</b>	Destem and light crush
<b>SAIGNEE</b>	17%
<b>YEAST</b>	AWRI 1503
<b>FERMENTATION</b>	Small open-top fermentors, punched down by hand
<b>TIME ON SKINS</b>	13 days
<b>AGING</b>	20 months in barrels
<b>OAK</b>	Approximately 25% new French Oak
<b>FINING/FILTRATION</b>	Unfined / Polishing filtration only
<b>ALCOHOL</b>	13.6%
<b>PRODUCTION</b>	290 cases
<b>BOTTLED</b>	May 2, 2023
<b>AWARDS</b>	Gold, Seattle Wine Awards