



2024 TEMPRANILLO

TASTING NOTES

Tempranillo never fails to bring a little something extra to your glass, something rich and delicious to go with its ever-present ripe berry flavors. With this vintage that includes fig & fresh timber on the nose and molasses & chocolate in the mouth. A luscious treat on the tongue, this wine has a velvety mouthfeel that keeps you coming back for more.

Smooth/medium-bodied, medium acid, medium tannin.

WINEMAKER'S NOTES

Since Tempranillo ripens early, when the weather is warm and things are still ripening quickly, it can be challenging to choose the right time to harvest. Adding to that is the fact that the measurable facets of ripeness (sugar and acid) can vary widely from year to year and be out of sync with the most important factor – the flavors. The berries are large, so we drain off a substantial percentage of the juice after crushing to concentrate the flavor, which mostly 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 that often features a rich chocolateyness.

Composition

100% Tempranillo

Appellation

Rattlesnake Hills, Yakima Valley

Vineyard

Sugarloaf

Harvest Date

September 12, 2024

Harvest specs

22.6 brix, pH 3.85, TA 4.9 g/l

Crush Pad

Destem and light crush

Saignee

14%

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Malolactic Fermentation

Yes

Time on Skins

14 days

Aging

18 months in barrels

Oak

13.6%

Fining/Filtration

Cross-flow filtration

Alcohol

13.6%

Production

187 cases

Bottled

April 23, 2026



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PAIRINGS

Pair with a veggie lasagna; beef, lamb or bison burgers, or some favorite cheese, especially aged cheddar or manchego. When you're at the winery, try it with spicy Soppressata, almonds, or parmesan crisps!

VINTAGE DETAILS

The 2024 vintage was quite a pleasant one, by and large, and produced bountiful quantities of excellent quality grapes. Spring arrived with close-to-normal timing, bringing warm and dry weather that continued through the summer. Fall saw the arrival of La Niña, which cooled temperatures, leading to a nicely spread-out harvest season. It also helped preserve precious acidity in the grapes, keeping things very well in balance. Overall, the harvest was moderate, with fruit arriving at a steady and manageable pace – which is not always (mostly not?) the case. Some other vineyards suffered a bit from winter frost damage, water supply issues due to low snowpack, or late-season rain, but our excellent vineyard management and focus on prompt harvesting allowed us to avoid all of these hazards and bring top-notch fruit to the winery across all of our varieties.

GRAPE VARIETY INFO

Tempranillo, the noble grape of Spain that forms the basis of the wines of Rioja, thrives in the desert climate of eastern Washington. It has large berries and enormous clusters, but is a little finicky; there are often lots of “shot berries” (like little green buckshot) where fertilization has not been consistent in the bunch, in certain areas of the vineyard. It ripens early, but is very sensitive to vintage variation in harvest parameters.

FUN FACTS

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). Tempranillo is the third-most-produced grape globally, after only Cab Sauv and Merlot.

AWARDS

Yet to be entered into competitions.



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