



# 2023 TEMPRANILLO

## TASTING NOTES

Tempranillo brings treats! Gentle black fruit aromas suffuse the nose, and in the mouth it is full of dark beautifully ripe berries covered in chocolate. A luscious treat on the tongue, this wine has a smooth full mouthfeel that keeps you coming back for more.

*Smooth/Medium-bodied; medium-minus 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 Vineyard

### Harvest Date

September 9, 2023

### Harvest specs

23 brix, pH 3.94, TA 5.2 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

269 cases

### Bottled

April 24, 2025



eleven



## 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 2023 vintage got off to a late, cool start, but then raced ahead with warm temperatures, making up ground throughout the growing season and even tracking slightly ahead of average by mid-July. A brief heat spike in August caused issues in some varieties but didn't slow down the speeding train of ripening. Harvest started off with a fury, bringing home one variety after another day after day. Yields were widely variable, and things were changing so quickly that yield forecasts sometimes turned out to be significantly higher or lower than expected when the grapes were harvested. This means that we got more of some varieties than expected, and less of others. The good news is that the quality was very good in nearly everything, so we are expecting some great wines from the vintage.

## 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

Not entered into competitions.



# eleven