



# 2022 TEMPRANILLO

## TASTING NOTES

Tempranillo brings treats! It has caramel, cherry and berries in the nose, with just a hint of exotic Chinese 5-spice. A luscious treat on the tongue, this wine has a nice smooth full mouthfeel with those same fruit notes from the nose, plus some hints of dry tobacco, pepper, bay leaf and sage. Smooth/Medium-bodied; smooth cherry/berry; dry/medium body; medium ruby/purple color, medium-minus acid, medium-minus tannin.

## WINEMAKER'S NOTES

Since Tempranillo ripens early, when the weather is still warm and things are still ripening quickly, it can be challenging to choose the right time to harvest. Adding to the challenge 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 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, that often features a rich chocolateyness.

### Composition

100% Tempranillo

### Appellation

Rattlesnake Hills, Yakima Valley

### Vineyard

Sugarloaf Vineyard

### Harvest Date

September 24, 2022

### Harvest specs

21.8 brix, pH 3.65, TA 4.4 g/l

### Crush Pad

Destem and light crush

### Saignee

15%

### Yeast

D254

### Fermentation

Small open-top fermentors, punched down by hand

### Malolactic Fermentation

Yes

### Time on Skins

11 days

### Aging

19 months in barrels

### Oak

28%

### Fining/Filtration

Cross-flow filtration

### Alcohol

13.6%

### Production

211 cases

### Bottled

April 25, 2024



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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

2022 was a very unusual vintage in Washington state. Conditions started to warm relatively early in the spring, leading to fears of frost damage, but then it cooled off a bit...and stayed cooled off through May and into a chilly Juneuary. Flowering (which is the event that really kicks off the grape timing) was 2-3 weeks behind average, which meant that harvest would be too. Summer temps were relatively even, with a short heat spike in August. It has been quite a while since we didn't harvest any grapes until September, and this year we didn't pick until the end of the first week, on September 7, and our next grapes were not until the 12th. Not only did harvest start late, ripening progressed slowly. The whole vintage was saved by unusually warm and dry conditions through September into October that facilitated beautiful ripening. In terms of the effects on the grapes, the vintage was terrific for our style of moderate alcohol, firm acidity, and just-ripe flavors. Acids were a little higher than usual in some of the whites, which is a delight.

## 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.



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