

2025 TV WINE

YAKIMA VALLEY AVA

POMEGRANATE ▪ SPRUCE TIPS ▪ CRANBERRY ▪ RIPE RED CHERRY



VINEYARD
SONRISA

ASSEMBLAGE
60% VERDELHO
40% TEMPRANILLO

WINEMAKER
DUSTY JENKINS

PRODUCTION
172 CASES
286 BAGS

AGEING
3 MONTHS IN
STAINLESS STEEL

ALCOHOL: 13%
TA: 5.5 G/L | PH: 3.8

VINIFICATION

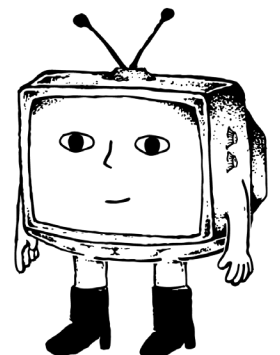
The 2025 TV Wine is a chillable co-ferment of Verdelho, an aromatic Portuguese white variety, and Tempranillo, Spain's iconic red grape. In the blend, Verdelho delivers bright acidity and lifted floral aromatics, while Tempranillo contributes supple texture and deep, juicy fruit.

Both varieties were harvested on September 2nd. The Tempranillo was left as whole clusters, with crushed and destemmed Verdelho layered over the top. The fermenters were inoculated with a pied de cuvée, and pump-overs were performed twice daily for 10 days.

This layered approach encouraged partial carbonic fermentation within the intact Tempranillo clusters, while the Verdelho underwent a more oxygen-driven fermentation, lending subtle phenolic grip and a whisper of "orange wine" character.

The wine was then pressed to stainless steel, where malolactic bacteria were introduced. After completing full malolactic fermentation, it was racked off fine lees.

Aged three months in stainless steel, the wine was bottled unfined and unfiltered on February 5, 2026.



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