



TEMPRANILLO 2009

VARIETAL:	TEMPRANILLO 100%
PRODUCTION:	276 CASES
ALC./VOL.:	14.2%
OTHER:	pH 3.7 , TA 7.7g/L, RS 1.4g/L

VINEYARD

We source our fruit from for our Tempranillo entirely from our home vineyard, located at the winery in Osoyoos. This vineyard was planted in 2005, and is an Osoyoos East Bench class 1 site with good southwest aspect and slope. The soil type is loamy-sand with a silica and granite composition.

We allocated one of the best 1-acre spots in our vineyard for our Tempranillo vines. We usually harvest this variety at the end of September.

WINEMAKING

The 2009 Tempranillo was fermented in our 5000L fermenters (our standard size fermenter). It was pumped-over three times per day and was kept at a cool 25 degrees Celcius throughout its fermentation.

Once fermentation was complete, the wine was settled in stainless tanks and then transferred to barrel where full malolactic fermentation was completed. The wine was then racked and returned to barrels for 18 months of maturation. About 25% of the cooperage

consisted of new oak French medium grained barrels. We carried out many oak trials with our Tempranillo, and have found that French oak is the best fit for that varietal's flavor and tannin composition.

TASTING NOTES

This is a medium bodied wine, with a nose of red cherry, violets, and more earthy notes of sage and mushrooms. As the wine opens up in the glass, layers of spice and tobacco leaf aromas can also be found. The wine is mouth filling, with a nice backbone of acid and tannin, both of which marry well with the red fruit and savory notes of the varietal. The wine finishes long, with a spicy note at the back of the palate.

