

EUGENE, OR



# 2021 TEMPRANILLO

rogue valley

BOYSENBERRY & FIG  
*with a hint of ESPRESSO*

## THE VINEYARD

Harvested from the hillsides of Quail Run Vineyard in the Rogue Valley. This vineyard site is between 1600 - 1750 feet in elevation with silty loam soils. Beautiful morning and afternoon sun exposure.

## THE HARVEST

We cold soaked the fruit for four days before starting fermentation. After fermentation, we aged the wine in French-American hybrid barrels for 20 months. 100% neutral oak was used.

## THE VINTAGE

A very warm vintage, heat spikes in June were followed by more moderate temperatures throughout the remaining growing season. Fruit ripened beautifully and showcase nice balance in the fruit.

## THE WINE

100% Tempranillo  
Rogue Valley AVA | Quail Run Vineyards

RETAIL	TA	PH	RS	ALC
\$45	5.5 g/L	3.9	-	13%

“Quail Run Vineyards are planted with the Siskiyou mountains as the backdrop. The mountains protect the fruit from the coastal breeze, allowing the fruit to soak in the morning and afternoon sun. With 2021 being a warm vintage, I aged this wine in 100% neutral French-American hybrid barrels.”

- Leo Gabica, Winemaker

PRODUCTION	520 12 x 750ml cases
HARVEST DATE	October 7-13, 2021
BOTTLING DATE	August 31, 2023
RELEASE DATE	December 3, 2024



we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405  
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