



2016 Tempranillo

TASTING NOTES

Bold and full-bodied, our 2016 Tempranillo showcases a beautiful deep ruby coloring with aromas of dried cherry, bay leaf and cedar. This wine opens with a palate of summer berries and unfolds into jammy flavors of blueberry and marionberry. Aging exceptionally well, this is a wine to cozy up with for years to come.

HARVEST OVERVIEW

The 2016 growing season in Oregon mimicked the previous few vintages with one of the earliest bud breaks yet. Spring came quickly with warm days that turned into temperate summer months. Bloom saw a miniature heat wave that tapered the size and set of the fruit. Though the growing season got off to an early start, the more even summer temperatures slowed things and allowed the fruit to develop thoroughly with delectable complexity and intense flavor. The vintage resulted in, once again, extraordinary fruit quality, but with yields closer to pre-2014 vintages.

WINE ANALYSIS

Appellation : Umpqua Valley
Varietal Composition : Tempranillo
Harvest Date : September 24, 2016
Vineyard Source : McCorquodale Vineyards
Bottling Date : August 3, 2018
Case Production : 535 Cases
Cooperage/Cellar Treatment : 19 months in French and
French-American hybrid barrels;
10% new, 10% second/third use, &
80% neutral oak

pH : 3.63 | TA : 6.5 g/L | Alcohol : 13.0%