



**REUSTLE**  
PRAYER ROCK VINEYARDS

**2015**  
**TEMPRANILLO RESERVE**  
**UMPQUA VALLEY**

**VINTAGE**

2015 was characterized by early flowering, and a warm, dry summer. The earliest harvest to date. Light rainstorms rolled through at the end of August, moistened the parched, drought-hit soils, and refreshed the vines well before they neared ripeness. September was among the coolest on record.

**VINEYARD**

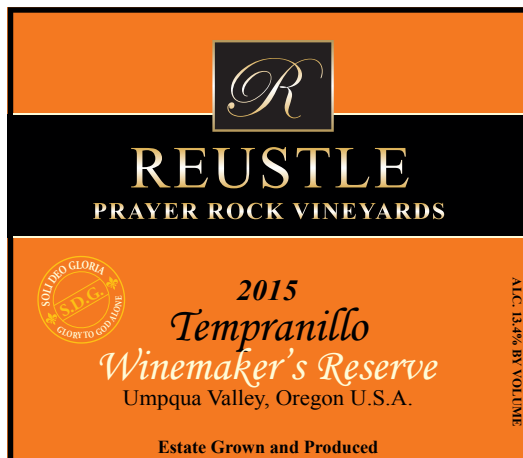
Grapes were 100% grown and hand harvested at **Reustle-Prayer Rock Vineyards**; a 200 acre property (40 vineyard acres) in the heart of the Umpqua Valley. On the property are two south-facing hillsides, named **Prayer Rock and Romancing Rock Vineyards**. The nearby **Umpqua River** creates cool evening temperatures (ideal conditions for intense aroma and flavor development).

**WINEMAKING**

Grapes were destemmed, cold-soaked and inoculated in insulated 1-ton fermenters. Various strains of yeast were used to maximize complexity. Punch-downs were maintained at a minimum of two times per day, and sometimes up to four. Aged for **10 months in French and American Oak**, and aged an additional **10 months in bottle** before release.

**PRESS HIGHLIGHTS:**

Wine Enthusiast Rating - 90 points  
2018 San Diego Wine Competition - Platinum (95 points)  
2018 Cascadia Wine Competition - Gold



**TECHNICAL DATA**

Brix @ Harvest: 23.5  
Harvest Date: Late September  
TA: 5.2  
PH: 4.1  
Alcohol: 14.2%  
Aged In: 18 months French and American Oak  
Barrels Produced: 10  
Clones: Temp 01

**VINEYARD DATA**

Elevation: 460 - 660'  
Aspect/Slope: South-facing, 5-40% slope  
Vine Age: 8-14 Years  
Soil Types: Oakland, Pengra, & Sutherlin Silt Loam



**FOOD PAIRING**

Grilled Lamb, Quail,  
Manchego Cheese



cherry **Rich**  
balanced structured tannins  
**Chocolate** garnet red  
full-bodied tobacco campfire  
**Vanilla** dates **Earthy**  
**Toasted Oak** age-worthy  
smooth palate