

2016 Tempranillo Reserve Umpqua Valley

VINTAGE

The 2016 growing season was one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity. ~ Oregon Wine Board

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 innoculated 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 18 months in French and American Oak, and aged an additional 10 months in bottle before release.

Press Highlights:

2019 Sunset Int'l Wine Competition - **Double Gold (97 points)**

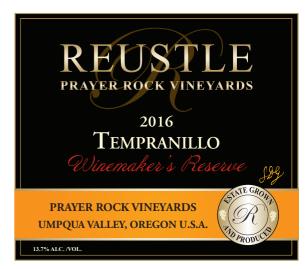
2019 Monterey Int'l Wine Competition - Gold (91 points)

2019 San Diego Wine Competition - Gold (90 points)

2019 San Francisco Chronicle Wine Competition - Gold

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





TECHNICAL DATA

Brix @ Harvest: 23.5

Harvest Date: Late September

Alcohol: 13.7%

Aged In: 18 months French and

American Oak

Barrels Produced: 27

Clones: 40% Temp 02

28% Temp 01 28% Temp 03 4% Grenache

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



