



**REUSTLE**  
PRAYER ROCK VINEYARDS

**2016**  
**TEMPRANILLO**  
**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**

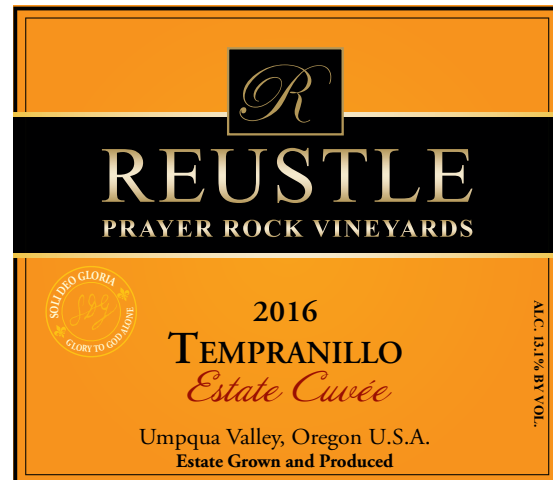
Grapes were destemmed, cold-soaked and inoculated in insulated 1-ton fermenters. Various strains of yeast were used to maximize complexity. Punch-downs were maintained at a minimum of two times per day, and sometimes up to four. Aged for **10 months in French and American Oak**, and aged a minimum of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

**PRESS HIGHLIGHTS:**

2019 Monterey International Wine Competition - **Gold (90 points)**

**2016 TEMPRANILLO TASTING NOTES:**

cherry **Black Cherry**  
balanced generous mouthfeel  
**Blue Fruit** garnet red  
medium-bodied **Earthy**  
**Vanilla** tobacco campfire  
**Toasted Oak** age-worthy



**TECHNICAL DATA**



Brix @ Harvest: 23.5  
Harvest Date: Late September  
TA: 4.9  
PH: 4.17  
Alcohol: 13.1%  
Aged In: 10 months French and American Oak  
Barrels Produced: 26  
Clones: Temp 01, Temp 02

**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

