



REUSTLE
PRAYER ROCK VINEYARDS

2014
Rojo Dulce
UMPQUA VALLEY

VINTAGE

One of the earliest vintages on record for Oregon. No significant rain events after a warm spring and summer that ripened everything. Also, no significant heat spikes helped keep alcohol levels moderate, with intense flavors.

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).

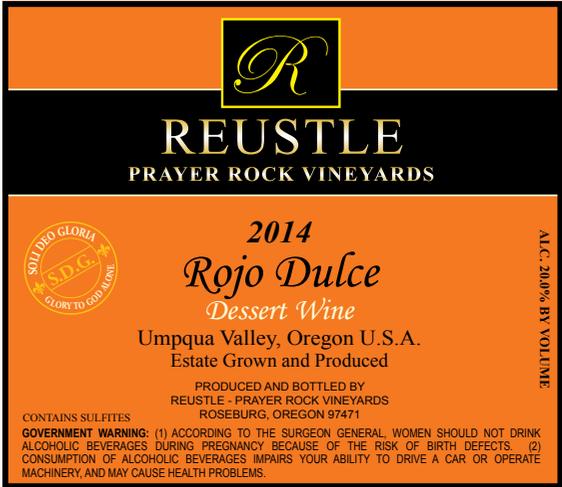
WINEMAKING

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. Fermentation was stopped at 9 brix with an addition of clear brandy. Aged for **18 months in French and American Oak**, and aged an additional **18 months in bottle** before release.

PRESS HIGHLIGHTS:

2017 WPNW Platinum Judging "Best of the Best" - Platinum
2018 San Francisco Chronicle Wine Competition - Double Gold
2017 Oregon Wine Awards - Gold

Fruit-Driven rich
Caramel balanced **Vanilla**
smooth palate **Toasted Oak**
Smokey age-worthy acidity



TECHNICAL DATA



Brix @ Harvest: 24
Harvest Date: Late September
TA: 5.03
PH: 4.1
Alcohol: 20.0%
Aged In: 18 months French and American Oak
Barrels Produced: 3
Clones: Tempranillo 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

