



REUSTLE
PRAYER ROCK VINEYARDS

2015
Rojo Dulce
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.

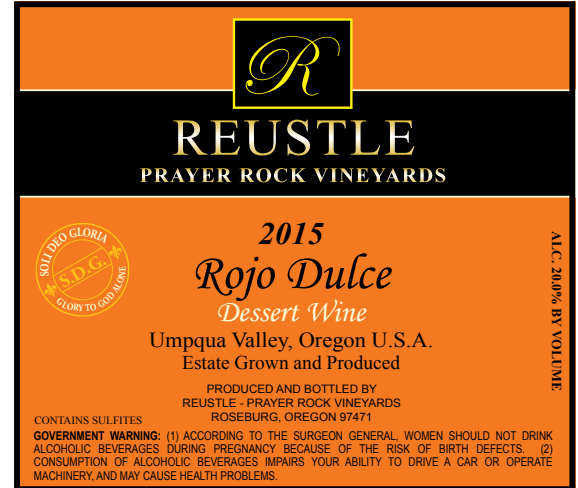
VINEYARD

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. 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.

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



TECHNICAL DATA

Brix @ Harvest: 24
Harvest Date: Late September
TA: 5.3
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

