

# RESERVE TEMPRANILLO

*"When it all comes together, we find within a few special barrels the perfect snapshot of a vintage and the essence of a grape. From the Emerald Slope Vineyards comes this expression of Tempranillo and the profound results that occur when it meets the midday heat and the evening breeze of this arid land. You'll find the intense characteristics that are forged in the sunlight – fruit, spice, leather and structure – are tamed in the bottle and will mature over the years."*

—Melanie Krause, Winemaker

## TASTING NOTES

An extra year of aging in the bottle has made the flavors and aromas more integrated. See if you can tease out a soy note along with dark and warm hints of espresso and earth. The older it gets the more beautiful it becomes and the harder the wine is to describe!

## PAIRING SUGGESTIONS

Beef tartar, filet mignon, Wagyu beef or slow-roasted pork shoulder.

## WHEN TO DRINK

During the first several years, decant for an hour & then enjoy. This wine will continue to evolve beautifully over the next 25 years.

## SOURCED FROM THE FOLLOWING VINEYARDS:

- Emerald Slope



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## THE VINTAGE

The 2016 vintage was a warm, gentle season, unusually long for the Snake River Valley, with a cool fall. The spring started early and warm, the summer was gentle with lots of days in the 90's but few over 100 degrees F. September cooled down significantly, allowing the grapes to ripen slowly and the winemaker to pick at exactly the optimal time for the style desired. The yield was ample enough to merit thinning the crop to leave only the best clusters. The red wines are intensely fruity with long, textured finishes. 3100 growing degree days.

## PRODUCTION NOTES

- Hand harvested.
- Fermented in 1 ton bins with 3 punch-downs per day.
- 20% of batches done in extended maceration style.
- Bladder pressed after an average 7 days of skin contact.
- Malolactic fermentation in barrel.
- 20 months of barrel aging in barrels of French, Hungarian and American origin; 40% new and 2nd year barrels, 60% neutral barrels.
- Filtered and bottled in June 2018.

## WINE PROFILE

|                      |                    |
|----------------------|--------------------|
| VINTAGE .....        | 2016               |
| VARIETAL .....       | Tempranillo        |
| APPELLATION .....    | Snake River Valley |
| ACID .....           | 6.0 g/L            |
| pH .....             | 3.88               |
| AGING .....          | 20 Months in Oak   |
| RESIDUAL SUGAR ..... | 0%                 |
| ALCOHOL % .....      | 14.8%              |
| VOLUME .....         | 750 ml             |
| CASES PRODUCED ..... | 112                |

## CONTACT US

107 E. 44th St., Garden City, Idaho | 208-376-4023



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@CinderWines



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