

IDAHO TEMPRANILLO

"There are a few classic grape varieties in the world that demand specific conditions to thrive. One of those grapes is Tempranillo. Soon after our Idaho journey started, we found out how well suited it is to our hot, dry, high-elevation vineyards of the Snake River Valley. I feel very fortunate to be able to work with this grape and uncover what it is capable of, especially in the Snake River Valley. I find Tempranillo ideal for sipping while you share life and laughter with friends. So, here's to the grape that thrives in the desert and to its new American roots!"

—Melanie Krause, Winemaker

TASTING NOTES

Earthy aromas join black olive, red currant and eucalyptus. The flavors follow the aromas and the texture is medium bodied with a long, lingering finish.

PAIRING SUGGESTIONS

Lamb or goat cooked over an open flame. Make sure you get some char on the meat, it will pair nicely with the earthy notes of this Tempranillo.

WHEN TO DRINK

During the first several years decant this wine for an hour & then enjoy. Drink now or age up to 15 years.

SOURCED FROM THE FOLLOWING VINEYARDS:

- Sawtooth



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THE VINTAGE

2017 was a tumultuous vintage for Snake River Valley wineries. A dramatic cold front with temperatures below -15F during the previous January reduced the yields by about 70%. The Snake River Valley proceeded to have typical summer weather though temperatures were slightly over the 20-year average, with growing degree days topping out at 3100. High snow and spring rainfall aided the retraining of damaged vines. The surviving vines produced a small, high-quality vintage with red wines showing typical Snake River Valley characters of high aromatics, complex fruit flavors, medium weight and long finishes.

PRODUCTION NOTES

- Hand harvested.
- Fermented in 1 ton bins with 3 punch-downs per day.
- 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, 47% new and 2nd year barrels, 53% neutral barrels.
- Filtered and bottled in June 2019.

WINE PROFILE

VINTAGE	2017
VARIETAL	Tempranillo
APPELLATION	Snake River Valley
ACID.....	6.0 g/L
pH	3.98
AGING	20 Months in Oak
RESIDUAL SUGAR	0%
ALCOHOL %.....	14.1%
VOLUME.....	750 ml
CASES PRODUCED	130

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