

OREGON TEMPRANILLO

"A difficult winter in Idaho became an opportunity to enjoy working with grapes from our Northwest neighbors. I have admired the Tempranillos made from the Fault Line Vineyard (Abacela Winery near Roseburg, Oregon, Umpqua Valley AVA) for as long as I've been interested in this variety. I had met the owner, Earl Jones, at several industry events and could tell he is a scientist at heart. I suspected that if we could buy from him, we might learn a lot along the way. I called him and explained our crop loss and my interest in his grapes. Selling grapes is not something that Earl normally does but he agreed to sell some to me, only the second time he's sold grapes in 25 years from Faultline Vineyard. It is an honor to have been entrusted with these grapes and I hope that you enjoy this Oregon adventure! "

—Melanie Krause, Winemaker

TASTING NOTES

This Southern Oregon version of Tempranillo strikes me for its power and age-worthiness. Huckleberry and nutmeg flavors are accompanied by a finish that drinks bold while young and has the strength to cellar for decades. Enjoy with friends for years to come!

PAIRING SUGGESTIONS

Time. And then...roasted meats!

WHEN TO DRINK

Decanting now and for the first 3 years will greatly assist this wine in opening up and expressing its flavors and aromas. We believe this wine has the strength to cellar for 2-3 decades!

SOURCED FROM THE FOLLOWING VINEYARDS:

- Fault Line



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THE VINTAGE

2017 was a tumultuous vintage for Snake River Valley wineries. A dramatic cold front with temperatures below -15 F during the previous January reduced the yields by about 70%. This gave us the opportunity to work with fruit from our neighbors in the Umpqua Valley of Southern Oregon. The Umpqua experienced a warmer than average vintage, though not as hot as the record breaking years of 2015 and 2016. Heavy spring rains led to large canopies and yields that were managed by the vineyard to produce an ample and high quality crop.

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; 50% new and 2nd year barrels, 50% neutral barrels.
- Filtered and bottled in June 2019.

WINE PROFILE

VINTAGE	2017
VARIETAL	Tempranillo
APPELLATION	Umpqua Valley
ACID	5.6 g/L
pH	4.0
AGING	20 Months in Oak
RESIDUAL SUGAR	0%
ALCOHOL %	14.8%
VOLUME	750 ml
CASES PRODUCED	235

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