

# WASHINGTON TEMPRANILLO

*"A difficult winter in Idaho became an opportunity to enjoy working with grapes from our Northwest neighbors. Buying grapes from Washington feels natural to me not only because I learned to make wine there, but also because the climate and soils are the most similar to what we find in the Snake River Valley. Make sure you try all three of our 2017 Tri-State Tempranillos before they're gone...and grab a couple extra to "cellar!"*

—Melanie Krause, Winemaker

## TASTING NOTES

This version of Tempranillo is a balance between intense fruit character and a rich mouthfeel: aromas of spiced plum and blackberry marry with the smooth texture of a tannic backbone that can be enjoyed now, and for years to come.

## PAIRING SUGGESTIONS

Anything from the barbeque!

## WHEN TO DRINK

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

## VINEYARDS:

I worked with one vineyard manager, Phil Cline, to source grapes from four interesting 100% organic vineyards in and around the Naches Heights AVA, near Yakima, Washington. I chose this area because it has some of the highest elevation vineyards in Washington, which I thought would likely lead to similarities with our Snake River Valley grapes. Phil is a meticulous vineyard manager with an interest in understanding how grapes grow on different sites. He led us to some killer sites including a vineyard planted into cobblestones and a vineyard planted among sagebrush steppe. The vineyards we bought from were Mary Evelyne, Conley, Greenwald and Strand.



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## THE VINTAGE

Dramatic winter weather led to a 70% reduction in yield in the Snake River Valley. This gave us the opportunity to work with fruit from our neighbors in Washington. We sourced from Naches Heights AVA, where they had a close to average year in terms of heat accumulation. What started as a warmer than average summer was tempered in late summer by smoke from fires along the west coast, however none of the fires were close enough to taint the grapes. High snowfall and heavy spring rains gave the growers a challenge to control canopy size but after achieving that, the harvest was abundant and high quality.

## 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, 33% new and 2nd year barrels; 67% neutral barrels.
- Filtered and bottled in June 2019.

## WINE PROFILE

VINTAGE .....	2017
VARIETAL .....	Tempranillo
APPELLATION .....	Columbia Valley
ACID .....	5.9 g/L
pH .....	3.88
AGING .....	20 Months in Oak
RESIDUAL SUGAR .....	0%
ALCOHOL % .....	14.5%
VOLUME .....	750 ml
CASES PRODUCED .....	737

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