



TEMPRANILLO 2010

VARIETAL:	TEMPRANILLO 100%
PRODUCTION:	188 CASES
ALC./VOL.:	13.2%
OTHER:	pH 3.81 , TA 6.3g/L, RS 1.40g/L

VINEYARD

The fruit for our Tempranillo is grown entirely in our home vineyard located at the winery, on the Osoyoos East Bench. The vines are now in their eighth leaf, and this vineyard is Class 1 site with good southwest aspect and slope. The soil type is loamy-sand with a silica and granite composition.

We allocated one of the best 1-acre spots in our vineyard for our Tempranillo vines, and usually harvest this variety at the end of September.

WINEMAKING

The 2010 Tempranillo was fermented in our 5000 L fermenters (our standard size fermenter). It was pumped-over three times per day and was kept at a cool 25 degrees C throughout its fermentation.

Once the fermentation was complete, the wine was settled, racked and returned to tank. The wine underwent full malolactic fermentation in tank and upon completion, it was transferred to barrel to complete its maturation. The barrels we used were all 225 L barriques, and 20% of them were new American barrels.

TASTING NOTES

This is a dry, medium-bodied red wine. On the nose the characters of red cherry, violets, tobacco and vanilla can be found. The palate, similar to the nose, adds elements of black pepper, black cherry jam, leather and a bit of cedar. Rich and round, with abundant soft tannin, the wine finishes long. It is a complex wine that drinks well now, but would evolve nicely in bottle over the next year. This wine will reward cellaring of up to seven years. The bright cherry notes of our Tempranillo persist with bottle age, along with the more traditionally encountered secondary savoury characteristics like leather and earthy notes.

The Tempranillo grown here in the Okanagan valley, especially on sand, seems to show excellent red fruit characters. This compliments the more common Tempranillo characteristics of strong leather, mushroom and tobacco.

