



## TEMPRANILLO 2014, CONTRABAND SERIES

VARIETIES: 100% TEMPRANILLO  
PRODUCTION: 367 CASES  
ALC/VOL: 14.2%  
OTHER: PH 3.68, TA: 6.0 G/L, RS: 1.8G/L

### VINEYARD

The growing season in 2014 was fantastic, with just the right amount of heat, sun and cool nights around harvest to result in very high quality fruit. The vines (planted in 2004 and hitting their stride) are situated in a great Class 1 vineyard site right at the winery on Osoyoos East Bench. The land is situated with excellent southwest aspect and slope and the soil is loamy sand with silica and granite composite.

The fruit for this vintage came in at an average of 24.2 Brix and was harvested on October 9.

### WINEMAKING

Given the extraordinary quality of the 2014 growing season, we did our best to preserve the quality of the fruit coming in at harvest and finish the wine with as little intervention as possible. The 2014 Tempranillo was fermented in our 5000L stainless steel tanks. We maintained a cool fermentation to preserve the rich, fruity flavors in the resulting wine. It was gently pumped over three times per day.

In the wake of the primary fermentation, the wine was settled, racked and returned to the tank to undergo complete malolactic fermentation. Upon completion of this secondary fermentation it was transferred to barrel to complete its maturation. The barrels were

all 225 L barriques of which 20% were new American oak (Charlois) and the remainder were one year old French oak from Francois Freres.

### TASTING NOTES

This dry, medium bodied red wine has a nose of red cherry, violets, tobacco and vanilla.

The palate follows the nose with added elements of black pepper, red cherries, leather and a hint of cedar. Rich and round with abundant soft tannin, the wine finishes long.

The 2014 vintage of Tempranillo shows good concentration of fruit on the palate. Dark red and bright cherry dominate, along with the more traditionally encountered savory characteristics like leather, mushroom and earth.

This is a complex wine that drinks well now, but would evolve nicely in the bottle over the next 3 to 7 years.

