



TEMPRANILLO 2015 CONTRABAND SERIES

VARIETY: 100% TEMPRANILLO
PRODUCTION: 270 CASES
ALC./VOL.: 13.6%
OTHER: pH 3.73, TA: 5.67 g/L, RS: 0.35 g/L

VINEYARD

Our Home and Moon Curser vineyard, both located on the Osoyoos East Bench, are the growing sites for our Tempranillo grapes. Planted in 2004 the vines are really starting to hit their stride and were in their eleventh leaf at time of harvest.

We experienced warmer growing conditions similar to years prior and an early, dry spring. At the height of summer the season was interrupted by forest fires. Although incredibly distressing, the fires did not have a lasting effect on the grapes grown on the Osoyoos East Bench. We dropped about half of our fruit, and carried out aggressive leaf thinning in order to minimize disease pressure and bring our cropping levels to about 3.5 tons per acre. We ended the season with ample good quality fruit from which we could make a great wine. We harvested the fruit on October 14th at approximately 24.2 Brix.

WINEMAKING

As usual, the grapes were hand-picked and cluster sorted in the vineyard. The fruit was only destemmed before fermentation.

Our 2015 Tempranillo underwent a shorter low temperature fermentation (average 23°C) after being delicately pressed and sent to the variable capacity 5000L stainless steel fermenting tanks. It was gently pumped over three times per day.

Once the primary fermentation was complete, the wine was settled, racked and returned to tank and barrel for secondary fermentation. Once malolactic fermentation finished, the wine was transferred to barrel to complete its maturation. Approximately 25% was new oak and the remainder neutral older barrels. The 25% new oak was split between 20% Saury American oak and 5% François Frères French oak. The barrels were all 225L. The wine was bottled in March 2017.

TASTING NOTES

The 2015 Tempranillo is a dry, medium bodied red wine with a classic nose of plum, cherry, tobacco and vanilla. The palate follows the nose with added elements of dried fig and leather. Rich flavours are present yet the wine has a delicate mouthfeel along with a subtle colour of pale ruby. The wine finishes long.

The 2015 vintage of Tempranillo shows good concentration of fruit on the palate similar to the past three vintages. This is a complex wine that drinks well now, but would evolve nicely in the bottle over the next three to seven years and beyond.

