

TEMPRANILLO



100% TEMPRANILLO

4,144 litres (equivalent to 460 cases)

pH: 3.58; TA: 7.0 g/L; RS: 2.4 g/L

CSPC: +778019



THE GRAPES

Tempranillo is a red grape native to Spain and is best known as the dominant grape used in reds in the Rioja region. An early ripening grape that loves the heat, it has become popular in many wine regions around the world. We first planted Tempranillo on the Osoyoos East Bench in 2005 and are one of only a handful of producers of Tempranillo in British Columbia.

VINTAGE REPORT

The 2018 growing season in Osoyoos delivered fruit of excellent quality. Spring was a little cooler and arrived a little later than usual, but summer brought above average temperatures with little rain which allowed the vines to catch up. Moderate temperatures and cooler nights towards the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity, although smoke taint was not a concern. Fall weather was as expected, with wide diurnal margins in the early fall, while remaining temperate in late fall. The season allowed for a balanced accumulation of sugars and acid, resulting in naturally balanced wines.

VINEYARD

- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos East Bench, Home Vineyard
- All Class 1 vineyard sites, south-west aspect and slope.
- Soils: sandy to loamy sand, with silica and granite composition.
- Harvest date: October 10, 2018
- Brix at harvest: averaged at 23.1 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentation in the range of approx. 20°C to 25°C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; Saury 15% new American oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2020

TASTING NOTES

The 2018 Tempranillo is a dry, medium-bodied red wine. The intense nose of crab apples, baking spice and sundried tomatoes transitions seamlessly into notes of fig, sandalwood, leather and anise on the palate. This is a complex wine with an intriguing profile that leans toward to the savoury end of the flavour spectrum. This 2018 vintage of Tempranillo has soft but structured tannins, with an elegant mouthfeel that is balanced out by a nice tart acidity. This is an approachable wine that drinks well now but would evolve nicely in the bottle over the next eight years.