



## TEMPRANILLO 2016

VARIETY: 100% TEMPRANILLO  
PRODUCTION: 287 CASES  
ALC./VOL.: 14.4%  
OTHER: pH 3.66, TA: 7.2 g/L, RS: 3.1g/L  
CSPC: + 778019

### THE GRAPES

Tempranillo is a red grape native to Spain and is best known as the dominate 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 a handful of producers of Tempranillo in British Columbia.

### VINTAGE REPORT

The 2016 growing season in Osoyoos was a fantastic one for late ripening red varieties. In Osoyoos, spring was early and hot, with early bud break and flowering. Summer started off a little cooler than expected but August was hot and dry leading to early veraison and a long and warm fall and harvest season. The luxurious ripening season resulted in excellent fruit, with well-balanced acid and sugar levels, and optimal physiological ripeness.

### 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: late September 2016
- Brix at harvest: 24.9 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 at approx. 26°C to 28°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily
- Cooperage: 225 L barriques; Charlois. 25% new American Oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2018

### TASTING NOTES

The 2016 Tempranillo is a dry, medium-bodied red wine. The nose of cherry, dried fig, vanilla and cedar beautifully complements the palate of leather, cherry and tobacco. This is a complex wine with a distinctive and intriguing profile that leans toward to the more savoury end of the flavour spectrum.

The 2016 vintage of Tempranillo has soft tannin and is well structured with an elegant mouthfeel. This is an approachable wine that drinks well now but would evolve nicely in the bottle over the next eight years.