



TEMPRANILLO 2017

VARIETY: 100% TEMPRANILLO
PRODUCTION: 345 CASES
ALC./VOL.: 14.7%
OTHER: pH 3.66, TA: 6.9 g/L, RS: 1.5 g/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 only a handful of producers of Tempranillo in British Columbia.

VINTAGE REPORT

The 2017 growing season in Osoyoos did not deliver any significant deviations from the expected weather patterns. Spring was a little cooler and arrived a little later than usual, but summer delivered slightly above average temperatures with little rain which allowed the vineyards to catch up. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity although smoke taint was not a concern. Fall weather was average, with wide diurnal margins in the early fall and a cold snap in early November. On balance – a good typical Osoyoos growing season that delivered quality, well-balanced fruit at harvest.

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 19, 2017
- Brix at harvest: 24.4 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; Saury 15% new American oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2019

TASTING NOTES

The 2017 Tempranillo is a dry, medium-bodied red wine. The nose of red cherry, cinnamon and sweet leather moves seamlessly into the notes of fig, plum and earthy characters on the palate. This is a complex wine with a distinctive and intriguing profile that leans toward the savoury end of the flavour spectrum.

The 2017 vintage of Tempranillo has soft, silky tannin structure 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.