



TEMPRANILLO 2013, CONTRABAND SERIES

VARIETIES: 100% TEMPRANILLO
PRODUCTION: 268 CASES
ALC./VOL.: 13.6%
OTHER: PH 3.61, TA: 6.3 G/L, RS: 1.5G/L

VINEYARD

Our Tempranillo is grown on our Home Vineyard at the winery on the Osoyoos East Bench. These vines celebrated their tenth birthday in 2013, and this vineyard is a Class 1 site with excellent southwest aspect and slope. The soil is loamy sand with a silica and granite composition.

The fruit was harvested at 23.2 Brix.

WINEMAKING

As usual, we fermented the 2013 Tempranillo in our 5000L fermenters. It was pumped over three times per day and was kept at a cool 23 degrees Celsius throughout fermentation.

Once fermentation was complete, the wine was settled, racked and returned to tank. It underwent a complete malolactic fermentation in tank. Upon completion of the secondary fermentation it was transferred to barrel to complete its maturation. The barrels were all 225 L barriques; 20% of them new American oak and 10% new French oak.

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 2013 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 5 years.

