



TEMPRANILLO 2019

VARIETY:	100% TEMPRANILLO
PRODUCTION:	2,343 litres (260 cases)
ALC./VOL.:	14.7%
OTHER:	pH 3.83, TA: 6.6 g/L, RS: 3.0 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. We strive to stay true to the roots of this intriguing grape variety, embracing the earthy and savoury tones often associated with Tempranillo.



VINTAGE REPORT

In 2019 spring arrived a little later than usual in Osoyoos, but was quite mild with temperatures just shy of 20°C. Summer brought high heat, with only small amounts of rain at appropriate times, allowing the vines to catch up from the late spring. Cooler temperatures towards the end of summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Heavy rainfall in early September, and a cold snap in early October provided some difficulties during harvest but did not affect the quality or integrity of Moon Curser grapes. This season allowed for incredible flavour development and balanced accumulation of sugars and acids, all amplified by the low fruit yields experienced in the Okanagan that year.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Both Class 1 vineyard sites, south-west aspect/slope.
- Soils: sandy to loamy sand, with silica and granite.
- Harvest date: October 17th, 2019
- Brix at harvest: averaged at 25.4 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 in the range of approx. 22°C to 25°C in a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; Saury. 20% new American oak, remainder – neutral barrels.
- Malolactic fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2021



TASTING NOTES

An Okanagan Tempranillo, with hints of Douro. The 2019 Tempranillo is a medium-bodied red wine with a medium ruby colour in the glass. This complex, elegant and intriguing wine leans toward the savoury end of the spectrum, although notes of sweet vanilla, cinnamon and black cherry dominating the nose. Baking spices, anise, dried fruit and a distinct oak toastiness marry with an incredible backbone of acid and approachable tannins on the palate. The integrated American oak components contribute to the lovely midpalate weight, texture and long finish to create a wine worth remembering. This is an approachable wine that drinks well now, but would evolve nicely in the bottle over the next seven to eight years.

