

WildAire Cellars 2008 Tempranillo

100 cases produced

Winemaker Notes

This is the first release of a Tempranillo by WildAire Cellars. Folin Vineyard is in the Rogue Valley next to Del Rio Vineyard and is owned by Scott and Lorraine Folin, whom we met while attending the Northwest Viticulture Center. The fruit was 100% destemmed and cold soaked for 5 days. Then it was inoculated with yeast and hand punched until dryness and settled before going to barrel. We used 25% new Oregon Oak barrels to age this wine, mimicking the American oak used in Spanish made Tempranillo.

Tasting Notes

The generous plum, apricot, and floral nose mesh with hints of coconut that pull you in, but don't prepare you for the wash of intense, currant, plum, and strawberry flavors that flood your mouth. Firm mid-palate tannins leave you wanting more wine by the time you finish your first sip. Pair it with some paella, you won't be disappointed.

Vineyards

Folin Vineyard is located in Southern Oregon near Gold Hill in the Rogue Valley AVA. With an average of 2500 degree days per growing season, they specialize in warm climate grapes with an emphasis on Syrah, Tempranillo, and Viognier. The elevation of 1300 to 1450 feet for this 25 acre irrigated vineyard has vines spaced on a VSP trellis at 8' X 4' for a vine density of 1360 vines per acre. The soils are made up of silty clay loams and sandy clay loams that are mixed with gravel. The massive clusters that come from this vineyard are just bursting with incredibly dark fruit flavors and abundant structure.

Aging

Aged for 10 months in 25% new Oregon Oak

Retail **\$20** / **Bottle**

