

WildAire Cellars 2010 Tempranillo

122 cases produced

Tasting Notes

Dramatic aromas of blueberry, plum, and exotic spices meld with hints of subtle oak. A smooth entry gives way to firm tannins that meld with flavors of huckleberries, cherry, and vanilla. Pair it with grilled lamb and Spanish rice.

Winemaker Notes

The fruit was 100% destemmed and cold soaked for 5 days. Then it was inoculated with yeast and hand punched until almost dry and pressed and settled before going to barrel. We used a mix of Oregon and French Oak barrels to age this wine, mimicking the American oak used in Spanish made Tempranillo.

Vineyards

Folin Vineyard is owned by Scott and Lorraine Folin and 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 Oregon and French Oak

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

