

# 2011 Tempranillo

*45 cases produced*

## Tasting Notes

Classic Tempranillo aromas of plum, blueberry, and allspice meld with hints of toast and oak. A smooth entry gives way to expansive, firm tannins that meld with flavors of plums, cherries, and baking spices. This wine finishes with incredible length and it should age wonderfully for 7-10 years. Try pairing this wine with paella.

## Winemaker Notes

The fruit was 100% destemmed and cold soaked for 5 days on the skins and then inoculated with VRB yeast. The fermenters were hand punched twice daily until almost dry. The wine was then pressed and settled and left to finish primary fermentation in tank before going to barrel. To give this wine a distinct northwest personality we used Oregon Oak to reflect the use of American oak in Spanish made Tempranillo. After ML completion the wine was sulfured and aged for 10 months. Racking occurred every 3 months until the final wine was then bottled on August 6th of 2012



## Vineyard

Ellis Vineyard - Rogue Valley, Oregon - 100%

Set at 1650 feet above sea level, at the base of the foothills just west of Medford, Oregon, Ellis Vineyard is situated in the middle of an alluvial fan of soil consisting of rocky sandy loam thus providing excellent drainage for the grapes. The vineyard is a 26-acre site of which 15-1/2 acres are currently planted to Syrah, Tempranillo, Viognier, Pinot Gris, Merlot, Cabernet Sauvignon, and Cabernet Franc. It was originally planted in 1997 and is owned and managed by Dick and Pat Ellis.

## Chemistry

pH = 3.92

TA = 6.1g/L

Residual Sugar = 0.0%

Free SO<sub>2</sub> at bottling = 35ppm

Alcohol = 13.9%

**Retail            \$20**