

2022 SINGLE ACRE TEMPRANILLO

SRP: \$55 | 200 CASES PRODUCED

BLACK CURRANT GRAPHITE BLUEBERRY

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Always the last to be picked off our estate, we have two clones of Tempranillo grown side-by-side at lower elevations on the west side of our property. The richer, sedimentary soil, which is only found in this little pocket of our 400 acre estate, allows the Tempranillo to ripen beautifully.

VARIETAL COMPOSITION

100% Tempranillo

ÉLEVAGE

The Single Acre Tempranillo was fermented in stainless steel tanks and aged in French oak barrels 11 months, 40% new, before blending. The composite blend was aged an additional 4 months before bottling.

HARVEST ALCOHOL

October 2022 13.6%

BOTTLING pH May 2024 3.8



TASTING NOTES FROM THE WINEMAKER

The 2022 Single Acre Tempranillo opens with an abundance of blue and black fruit on the nose. Layers of blueberry compote and fresh black currants give way to dark and earthy aromas of graphite and star anise underneath. Juicy bramble fruit on the palate is framed by a bounty of firm, yet fine tannins. Tempranillo likes to remind you of its tremendous potential to age for years to come.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises that resulted in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying sections of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer allowing the vines to flourish. Harvest commenced on September 13, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.













