



2023 SINGLE ACRE TEMPRANILLO

SRP: \$55 | 300 CASES PRODUCED

DRIED CHERRY
LEATHER
SPICE



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Two clones of Tempranillo are grown side by side on the West side of our estate. Last to be picked off the estate, lower elevation and richer sedimentary soil allows the Tempranillo to ripen beautifully.

VARIETAL COMPOSITION

100% TEMPRANILLO

ÉLEVAGE

Fermented in stainless steel and aged in French oak barrels 11 months, 40% new, before blending. The composite blend was aged an additional 5 months before bottling.

HARVEST

September 2023

ALCOHOL

13.8%

BOTTLING

April 2025

pH

3.82

NOTES FROM THE WINEMAKER

With each vintage of growth, the roots of our Tempranillo vines drive deeper into the soil that shapes their expression of terroir. The 2023 Single Acre Tempranillo has vibrant layers of fresh and dried red fruits, delicate herbs and rich earthy notes. Cherry and plum flavors mingle with savory spice and aged leather. Plentiful tannin and generous oak coat the palate in a pleasing way that gives you a hint of the beautiful road this wine has ahead of it.

VINTAGE OVERVIEW

The 2023 vintage will be remembered as a year of abundance with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.

