

# 2019 TEMPRANILLO

EOLA - AMITY HILLS  
WILLAMETTE VALLEY · OREGON

Tempranillo in Oregon's Willamette Valley? That's right, and we're growing it in one of the coldest, windiest AVAs of them all – the Eola-Amity Hills. Our foray into Tempranillo began with the planting of 150 vines circa 1995 on our estate vineyard. At the same time Abacela, our neighbors to the south were undertaking their own inaugural plantings in Southern Oregon. Looking back over 25 years later, it would seem like we were on to something good!

Tempranillo, Spain's principal grape varietal, is thought to have been introduced by the Phoenicians over 3,000 years ago. The wines are known for having bold tannins and savory fruit characteristics. We follow the lead of our Spanish predecessors and make it in what would be considered a Reserva style. Our Tempranillo is allowed to age in barrel for at least 2 years, and then bottle aged for at least 1 year prior to release. The extended aging allows the tannins to soften and the flavors to concentrate and become more savory and complex. In an homage to antiquity, we tread the grapes by foot during fermentation to develop more texture and depth of flavor.

## VINTAGE

The 2019 vintage was cool the entire season, and the wines are distinctly light, bright, and classically "Oregon" in style.

## TASTING NOTES

Medium red in color. The aromatics are abundant, with ample chocolate and cherries intermixed with complexing notes of black and white peppercorns. The palate is vibrant and light with a finely balanced structure.

- Rachel Rose, Winemaker. Spring 2023.

## VINEYARDS

Over time, our Tempranillo has evolved to include other vineyard sites; however, we have remained committed to sourcing fruit only from the Eola-Amity Hills AVA to showcase the unique characteristics this varietal expresses when grown in cool vineyard sites.

98% Zenith Vineyard · Eola-Amity Hills · Willamette Valley · Oregon  
1% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon  
1% Stand Sure Vineyard · Eola-Amity Hills · Willamette Valley · Oregon

## WINEMAKING

CASE PRODUCTION: 300

FERMENTATION STYLE: One open-top fermentation vessel; fermented with a combination of native and cultured yeast.

CAP MANAGEMENT: A 23 day fermentation with robust pump overs and pulsair throughout.

BARREL PROGRAM: 33% New French Oak.

pH: 3.57

TA: 5.7 g/L

ABV: 12.4%

## CELLARING

4-10 years post vintage. 2023 – 2029



## BRYN MAWR VINEYARDS

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