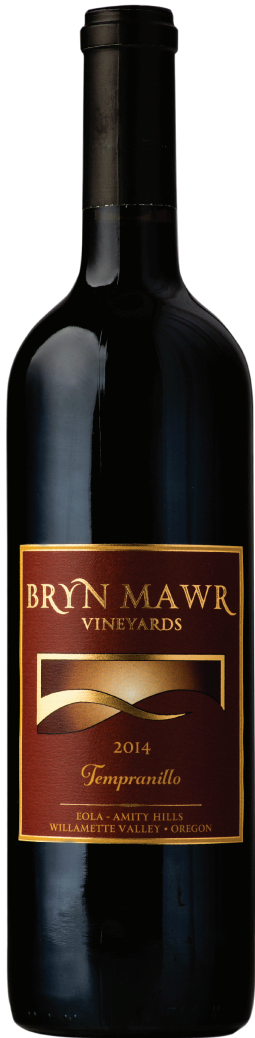


2014 TEMPRANILLO



2014 was Oregon's warmest growing season in recorded history. The record was broken not by the daytime highs, but by the overnight lows which were consistently higher than normal. Spring was warmer and drier than normal and provided the perfect conditions for flowering and fruit set. We saw large yields, unlimited sunshine, and harvested up to a month early in some blocks, thereby avoiding the fall rainy season altogether. It was a vintage of unprecedented quality and quantity!

The story of our Tempranillo begins with the planting of 150 vines in the mid-1990s on our estate vineyard. Spanish in origin, Tempranillo requires a warm growing season to achieve premium ripeness, and we only produce it in years when these conditions are met. Due to the low yield of our estate plantings we supplement our fruit with that of another grower in the Eola-Amity Hills. Tempranillo is known for big, bold tannins and requires extended time in barrel and bottle to soften. The result is a full bodied, rustic style wine that bears the unique and appealing characteristics of our growing region.

Tasting Notes

Dark, garnet red in color. Bold notes of black pepper and baking spice meld with blackberry, Maraschino cherry, and violets on the nose. The palate is rustic and structured; a welcoming entry of fresh fruit and roundness, quickly transitions into a wave of fine-knit, sticky, tacky tannins. The finish is drying, with lingering notes of mulling spice and dried blackberry.

Vineyard

- 30% Estate Grown
Bryn Mawr Vineyards
Eola - Amity Hills AVA
- 70% Greenwood Vineyard
Eola - Amity Hills AVA
- Clones unknown

Winemaking

- 300 cases produced
- Aged 15 months on
33% New French Oak
- Unfiltered
- T.A.: 5.5 g/L
- pH: 3.65
- Alcohol: 14.1%

Cellaring

Drinkability:
3-10 years post vintage
(2017-2024).

BRYN MAWR VINEYARDS

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