

2015 *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. The story of our Tempranillo began with the planting of about 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 20 years later, it would seem like we were on to something good!

Tempranillo is an ancient grape thought to have been introduced to the Iberian Peninsula (principally Spain and Portugal) by the Phoenicians over 3,000 years ago. Tempranillo is Spain's principal grape varietal and is known for having bold tannins and savory fruit characteristics. We followed the lead of our Spanish predecessors and make our Tempranillo in what would be considered a *Reserva* style: aged in barrel for a minimum of 2 years, and then bottle aged for at least 1 year prior to release. The extended aging allows the tannins to soften and the fruit flavors to concentrate and become savory and complex. To impart greater texture, we employ the ancient technique of treading the grapes by foot during fermentation.

VINTAGE

The 2015 vintage marked another warm and bountiful growing season in Oregon's Willamette Valley.

TASTING NOTES

Medium violet red in color. The nose is powerful and complex, resonating with deep roasted coffee, wood spice, and vanilla. High-pitched sweet fig and dried cherry notes meld to make a dynamic and intriguing nose. The palate starts with a smooth attack, but then the structure of the wine reveals itself as full and tactile. The finish is long and lingering, with notes of cherry and spice.

- Rachel Rose, Winemaker. Fall 2018.

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 express when grown in cool vineyard sites.

70% Greenwood Vineyard. Eola-Amity Hills. Willamette Valley. Oregon.

30% Estate Grown – Bryn Mawr Vineyards. Eola-Amity Hills. Willamette Valley. Oregon.

WINEMAKING

FERMENTATION STYLE: small open topped vessels, native and cultured yeast.

CAP MANAGEMENT: manual punch downs, pump overs, and fancy footwork.

BARREL PROGRAM: French oak, aged 2 years in barrel. 40% new French oak.

ABV: 15.3%

CASE PRODUCTION: 125

CELLARING

3-10 years post vintage.

2018 – 2025

BRYN MAWR VINEYARDS

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