

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. 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 20 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 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 expresses 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

CASE PRODUCTION: 250

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%

CELLARING

3-10 years post vintage.

2018 – 2025

BRYN MAWR VINEYARDS

5935 Bethel Heights Rd NW - Salem - Oregon - 97304

www.brynmawrvineyards.com – 503-581-4286 – info@brynmawrvineyards.com