

2019 *Tinto Joven*

EOLA-AMITY HILLS
WILLAMETTE VALLEY · OREGON

INNOVATION SERIES

Our Innovation Series introduces unbridled winemaking curiosity and technical exploration into our classic lineup. Each new vintage provides an opportunity to explore different varietals, different techniques, and bend the traditional winemaking rules. These small batch experiments are adorned with original artwork each vintage.

What happens when you cross Tempranillo with Beaujolais Nouveau? This is it - meet our 2019 Tinto Joven! This is a youthful expression of Tempranillo, made by carbonically co-fermenting Tempranillo and Tinto Cão. It is lightbodied and fruity, and a whole new take on classic “big red” varietals.

VINTAGE

The 2019 vintage was a return to a classic Oregon weather pattern. It was cool the whole season, and the wines are light and bright.

TASTING NOTES

This wine is a gorgeous fuchsia, ruby red color. The nose explodes with juicy raspberry, red candy apple, and over the top cherry Jolly Rancher sweetness. Then, with a little time to open, the wine reveals the white pepper and spice notes that typify Tempranillo; these spice notes add mystique and interest to the otherwise tutti frutti aromatics. The palate is light, bright, and lively, with SweetTart and dried cranberry on the midpalate. The wine finishes pleasantly dry with a lingering strawberry jam note.

- Rachel Rose, Winemaker. Winter 2020.

VINEYARDS

95% Tempranillo – Zenith Vineyard & Bryn Mawr Vineyard · Eola-Amity Hills
Willamette Valley · Oregon

5% Tinto Cão – Fender’s Rest Vineyard · Van Duzer · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 125

FERMENTATION STYLE: 100% Carbonic Maceration. Whole clusters of Tempranillo and Tinto Cão were placed in a sealed stainless steel tank and sprinkled twice daily with dry ice. Pump overs were performed daily prior to pressing off while still sweet.

BARREL PROGRAM: No barrel aging. The clusters were pressed as they were actively fermenting, the wine was then settled, agonized over, and bottled before the end of the year.

TA: 4.3 g/L

pH: 2.93

ABV: 11.2%

CELLARING

Serve chilled. Made to be enjoyed 1 year post vintage.



BRYN MAWR VINEYARDS

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