

2018 *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 2018 vintage saw some of the warmest and driest months on record. Our 2018 red wines display great concentration, and the palates are replete with dense tannin. These wine are well poised for long term cellaring.

TASTING NOTES

Dark ruby red in color. The aromatics on this wine are impressive - with ripe berries and spice upfront, and an ample layer of deep richness that sways in and out of the foreground. The palate is lively, with pleasantly assertive tannins and a peppery midpalate and finish.
- Rachel Rose, Winemaker. Summer 2022.

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.

68% Zenith Vineyard · Eola-Amity Hills · Willamette Valley · Oregon
18% Stand Sure Vineyard · Eola-Amity Hills · Willamette Valley · Oregon
14% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 300

FERMENTATION STYLE: Three individual, open-top fermentation vessels; fermented with a combination of native and cultured yeast.

CAP MANAGEMENT: A 26 day fermentation with gentle pump covers and punch downs throughout.

BARREL PROGRAM: 42% New French Oak.

pH: 3.85

TA: 5.0 g/L

ABV: 14.0%

CELLARING

3-10 years post vintage. 2021 – 2027



BRYN MAWR VINEYARDS

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