

2017 TEMPRANILLO SNIPES MOUNTAIN

CASES PRODUCED: 117

TEMPRANILLO

SNIPES MOUNTAIN

WINEMAKER NOTES

Tempranillo is the dominate grape of the Rioja region of Spain, known for its spicy character but being very approachable. Daven Lore Tempranillo is no exception. Tempranillo loves heat and the Newhouse family picked an excellent location to let it shine. It is grown on the steep, south facing slope of Snipes Mountain, just outside Sunnyside Washington, on stony soil. This year's Tempranillo has a lovely Ruby color and is extremely approachable and easy to savor. With cherry, plum and strawberry notes dominate with cinnamon spice and a hint of black licorice on the finish. The oak gives a savory mouthfeel of cedar, hazelnut and caramel. This wine is ready to enjoy now but if you like to age your wines it should hold for 5-9 years.

Wine Lore: This Tempranillo comes from the rough, stony soils of the Snipes Mountain American Viticulture Area (AVA). An AVA recognizes that unique growing conditions of a specific site influence the distinctive characters of the wine produced. This Tempranillo is truly exemplary of the concept. Enjoy its smooth, round, and complex flavors which reflect the multi-hued, round rocks where the grapevines grow. It is amazing that such soft wine comes from such rocky ground.

Gordon Taylor, Winemaker

VINEYARD

Location: Upland Vineyard, Snipes Mountain (Tempranillo)

Planted: 2007 bare ground, Iberian

Soil: Hardwood-Burke-Wielhl. This silt loam soil is a soil complex of two Aridisols and one Mollisol. It is well drained and formed on

the Snipes Conglomerate, unique to Snipes Mountain **Location:** Crawford Vineyard, Yakima Valley (Malbec)

Planted: 1999

Soil: Warden Silt Loam

Location: Newhouse Vineyard, Snipes Mountain (Syrah)

Planted: 1999

Soil: Hardwood-Burke-Wielhl Silt Loam Formed in the Snipes Mountain Conglomerate High Level Worn Rive Cobbles Prior to the

Last Ice Age.

TECHNICAL DATA

Alcohol: 14.5% **Final pH:** 3.66

Blend: Tempranillo-78%

Syrah 11% Malbec 11%

Cases Produced: 117

Bottled: February 18, 2022 **Potential Aging:** 5-9 Years

WINEMAKING

Tempranillo-Upland Vineyard

Harvested by Hand: September 26, 2016 Brix: 24 pH: 3.85 Yeast: D21 Max Temp: 81 Fermentation: 6 Days Pressed: October 2, 2016

Malbec-Crawford Vineyard

Harvested by Hand: October 16, 2017

Brix: 23 **pH:** 3.56 **Yeast:** NT 116 **Max Temp:** 80 **Fermentation:** 6 Days **Pressed:** October 22, 2017

Syrah - Newhouse Vineyard

Harvested by hand: September 26, 2017

Brix: 27 pH: 4.01 Yeast: EC1118

Fermentation: 5 days Max Temp: 84 Pressed: October 2, 2017

FOOD PAIRINGS

Charcuterie board with Smoked salmon,

Manchego cheese and olives

Pasta with garlic, anchovies, and Parme-

san Paella

Beef short ribs

Dried figs in red wine

