

OREGON TERRITORY



Tempranillo 2018

Grapes:	100% Tempranillo
Region:	Umpqua Valley
Vineyards:	Sourced from dry farmed vineyards in the Umpqua Valley
Altitude:	400' - 500' above sea level
Exposure:	Southwest
Soil:	Red Decomposed Sandstone
Vine Age:	10-20 years
Vine Training:	VSP
Time of Harvest:	9/22-10/12
Total Production:	1,000 cases
Vinification Process:	The grapes are hand-harvested and fermented in French oak foudres
Aging Process:	50% of the wine ages in barrels and 50% in casks for 18 months
Alcohol Content:	13.5 %
Total Acidity:	5.1 g/l
PH:	3.65
Tasting Notes:	This is rich complex Tempranillo reminiscent of the roble' style of Ribera del Duero.
Winemaker:	Dyson Paul DeMara and Scott O'Brien Kelley
Cellaring:	Up to 10 years
Closure:	Screwcap
Food/Menu Pairing:	Enjoy with BBQ, Burgers or pasta ragu.