



2007 Les Collines Vineyard Tempranillo

Vanilla Bean · Nutmeg · Lavender · Round Mouthfeel

Alc.13.1% By Vol.

Blend

95% Tempranillo, 5% Cabernet Sauvignon

Vineyards

We source our Tempranillo grapes from Les Collines Vineyards in the Walla Walla Valley AVA. Les Collines, French for “the hills”, sits nestled up against the foothills of the Blue Mountains. Here, the winters are cold and the summers are hot and drenched with sun; a location ideal for producing quality fruit with striking aromas and complex flavors.

Vinification

During fermentation, this wine was punched down twice daily and had extended skin contact to soften tannins and enhance mouthfeel. Post fermentation, this wine spent 10 months in barrel in a combination of neutral American oak and neutral French oak.

Barrel composition

6 months in used American Oak and 4 months in used French oak

Tasting Notes

Upon the first whiff the nose fills with vanilla bean, followed by hazelnut, almonds, and finishing with scents of nutmeg and lavender. On the palate this wine has a generous, round mouthfeel that finishes with an interesting briny quality, soft and smooth.

Retail: \$35.00

Cases Produced: 70

Release Date: February 2009

