



2008 TEMPRANILLO
Columbia Valley, Washington

Vineyards

The fruit used for this Tempranillo was sourced 56% from Stone Tree Vineyard block 17 and 44% Les Collines Vineyard block 6. Stone Tree is a 246-acre vineyard managed by Tedd Wildman. Located in Wahluke Slope, it is an extremely hot site with very shallow, well-drained, sandy loam soils and receives only 6 inches of rainfall per year.

The Les Collines Vineyard is located 5 miles east of Walla Walla. This 240-acre site is comprised of predominately silt loam soils and is a much cooler block offering brightness and mid-palate to our Tempranillo, whereas, Stone Tree imparts length and complexity. Both sites practice minimal input farming and utilize sound agriculture.

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Winemaking

Our Tempranillo was hand harvested, gently de-stemmed and fermented in small 1.5-ton open-top fermenters. A mixture of pump overs and/or punch-downs 2 times per day for approximately 10 days was performed to help extract just the right amount of fruit and tannins. Pressed immediately after dryness and put to barrel for ML fermentation.

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Tasting Notes

Our first vintage of Tempranillo could not be more exciting. Out of the glass this wine screams clove, cinnamon, nutmeg, smoke, raspberry, rhubarb and a hint of cherry pie. It is absolutely gorgeous from start to finish, showcasing focused acidity and firm muscular tannins. This wine is complex and elegant at the same time.

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Technical Analysis

Appellation: Columbia Valley
Varietal Composition: 100% Tempranillo
Harvest Date: September 22 & 25, 2008
Alcohol: 13.9%
pH: 3.90
Total Acid: .59g /100ml
Cooperages: 22% New Nadalie, 78% Neutral French. Aged 17 months in oak.
Bottling Date: March 29, 2010
Cases Bottled: 207



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