



TA: 0.60 g/100 mL

PH: 3.83

ALCOHOL: 13.9%

BLEND: 100% Tempranillo

CASE PRODUCTION:

367

WAHLUKE SLOPE

2022 Limited Release Tempranillo

VINTAGE NOTES

- The season started with an unusually cool and wet spring. We saw below average temperatures from April until July which caused a delay in ripening.
- Our harvest started two weeks later compared to the average vintage. All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- The quality of fruit was outstanding and though we had to harvest select grapes earlier than expected, the wines are very promising, showing nice acidity, and great flavors.

VINEYARD NOTES

- 100% of the fruit was sourced from Stone Tree Vineyard in the Wahluke Slope AVA.
- 2 Clones of Tempranillo grapes selected for complexity.
- The Wahluke Slope is a warm region known for ripe, jammy reds and complex Rhone based varietals.

WINEMAKING NOTES

- Gentle pumpovers and délestage boost flavor, color, and fruit while reducing harsh tannins; tanks are tasted daily to track development.
- Fermentation took place in both oak vats and stainless-steel tanks using a blend of *S. cerevisiae* and *T. delbrueckii* yeasts to build complexity.
- Aged for 18 months in French oak barrels, including 28% new oak, to integrate texture and refine the wine's character.

TASTING NOTES

This vintage was a playful take on the early ripening grape. Vibrant red fruit with layers of tobacco and baking spices twirl in every glass. Slow time down and live in the moment. This is a wine for the cheese lover that is best enjoyed with a Lo-Fi playlist. Salud! - Matthew Groce, Winemaker