

2009 Tempranillo Columbia Valley

Vineyards

Sugarloaf Vineyard/ Rattlesnake Hills AVA/ Tempranillo	70%
Crawford Vineyard/ Yakima Valley AVA/ Tempranillo	30%

Vintage

2009, a warm vintage for Washington State, brought spikes in the 90's for several consecutive days in August, and the warmth continued with mid 80's weather lasting into September. Sugar levels advancing on flavor development meant we harvested 2 weeks earlier than in 2008. The reds from 2009 are big and rich, with good tannin development at the warmer sites.

Tasting Notes

The weather and the timing cooperated to create a wine with full Tempranillo character. Leather and cherried-tobacco aromas lead into deep smoky plum flavors with mineral and tannins mid-palate that blend with a lingering black cherry finish.

Technical Notes

Blend: 100% Tempranillo

Harvest Dates: Various October, 2009

Harvest Chemistry Avg: Brix: 24 Total Acidity Avg: 6 g/L pH: 3.40 Avg.

Vinification

The 2009 Tempranillo was destemmed and lightly crushed to tank. A cold maceration of 4 days extracted rich colors, followed by inoculated fermentation of 7-9 days. We pressed to tank at 5 brix, settled over night, and racked to barrel to complete primary and Malolactic fermentations. Elevage (aging) was completed on less than 20% new French oak, with the balance on 3-4 year old neutral barrels. Racked twice including the final blending. Bottled unfined and unfiltered.

Wine Chemistry: Alc v/v: 14.4% Ph: 3.85 Total Acidity: 5.7 g/L FSO₂: 26 ppm R/S: .4 g/L

Bottled: November 24th, 2011

Cases: 90

Ott & Murphy Wines

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