# Winemaker's Notes

2020 Tempranillo Santa Ynez Valley

### History

I was introduced to Tempranillo-based wines during my first trip to Spain in the mid-1990's. This inspired me to produce my own Tempranillo. This vintage were once again able to source Tempranillo grapes from Clover Creek Vineyard and Tierra Alta Vineyard.

#### The Harvest

The 2020 growing season experienced relatively moderate weather, although September brought some hot temperatures which accelerated the ripening of mid-season grape varietals such as Tempranillo. The grapes were harvested from Tierra Alta Vineyard on September 21<sup>st</sup>, followed by the harvest of the Clover Creek Vineyard grapes on September 30<sup>th</sup>. The average sugar content was 24.2 Brix.

### Winemaking

The grapes were entirely destemmed and crushed into open-top fermenters. After a three-day cold soak, the musts were inoculated with yeast to begin the 12-day long fermentation. The wines were then pressed off, settled in a tank for several days and then racked to American oak barrels of which 23% were new. After 22 months of barrel aging, the wine was blended, lightly filtered and bottled in August 2022.

#### The Wine

The wine has a medium-dark ruby color. The aromas are of black cherries with hints of thyme and smoked bacon. On the palate the wine has a soft texture with expansive flavors of black currants, marionberries and a hint of vanilla. The wine's long finish and intense flavors remain on the palate for minutes after sipping.

## **Food pairings**

Our Tempranillo is very versatile and will complement almost any cuisine. Some of our favorite pairings include BBQ pork ribs, paella with chorizo or a vegetarian omelet.

Rick Longoria, Winemaker October 1, 2022

Composition: 100% Tempranillo Vineyard sources: Clover Creek (69%) Tierra Alta (31%)

Production: 101 cases Alcohol by volume: 13.9%

PH: 4.06

Titratable acidity: 0.56g/100ml

Cellaring potential: Three to five years

Botte price: \$45.00