



A VINEYARD & WINERY UNDER THE OREGON SUN
TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | PORT

2005 RESERVE TEMPRANILLO

ESTATE GROWN

Fruit Source: Abacela's Estate Vineyards, "South East, Angle & Knoll Blocks"

Vintage: Vintage: GDDs 2952, Precipitation 10.9 inches

Appellation: Umpqua Valley AVA, Southern Oregon

Harvest Date: 26, 28, & 30 September

At harvest: Sugar - 25.6° brix pH - 3.68 TA; 5.60 grams/Liter

Cooperage: French (97%), American (3%); 8% New, 35% 2-yr old, 57% neutral

At bottling: Sugar; Nil

Bottling date: 23 August 2007

Case Production: 480 (750 mL)

Alcohol: 14.4% by volume

Awards/Ratings:

Gold Medal "Medilla de Oro", 2009 Tempranillos al Mundo

Gold Medal, 2008 NorthWest Wine Summit

Gold Medal, Wine Press Northwest Platinum Judging

Highly Recommended, Northwest Palate

91 points, Wine Enthusiast

90 points, Wine & Spirits Magazine

TASTING NOTES

The single most important prerequisite of our Reserve wines is vineyard provenance. This philosophy and high standard has permitted production of only two Reserve level wines in all preceding years. In 2005 the required benchmark quality was found in fruit from only the rocky, sandy soils of three similar, small carefully farmed blocks; South East, Angle and Knoll. Deep, brooding, complex aromas of ripe blackberry, raspberry, currants, pencil lead, and spice slowly evolve. The palate brims with plum, crushed berries, cedar, and vanilla with well integrated oak hints. The texture is full-bodied with balanced acidity that slowly builds to a rich, dense, powerfully structured finish.

This wine will improve with bottle age. Cellaring eight to twelve years is recommended.