

2013 FIESTA TEMPRANILLO

ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 15, 19, 26, 27 September; 3, 6, 9, 10, 11 October 2013

At harvest: Sugar; 23.6° Brix pH; 3.82 TA; 6.85 grams/liter

At bottling: Sugar; Nil

Cooperage: French (62%), American (38%), 15% new, 17% 2 yo

Bottling date: 9 June 2015

Alcohol: 13.9% by volume

Case Production: 1675 (750 mL)

SRP: \$23.00 (750 mL)

Awards, Ratings & Reviews:

Double Gold Medal, 2016 Cascadia Wine Competition

89 Points, Wine Enthusiast

"Abacela makes up to four different Tempranillos in a given vintage, this being the entry-level bottle. And a fine introduction it is, with vivid red and black berries, a dusting of sweet spices, a gentle whiff of tanned leather, chalk and ample tannins. Aged in both French and American oak, 15% new, it is drinking quite nicely already."

Excellent, Great Northwest Wine

"Southern Oregon winemaker Andrew Wenzl, who began at Abacela in 2003 as a cellar master, picked twice for Tempranillo before the arrival of the torrential September rains that any vintner west of the Cascades will remember from the 2013 vintage. He ended up staging his final pick of the Joneses' 27 acres of Tempranillo on Oct. 11, and the juice underwent an oak program using a light hand — a mere 15% new wood. That fruit-forward approach makes this different from Abacela's other three Tempranillo bottlings, and it's ready to embrace immediately. Dark cherry, plum, black licorice and smoky black pepper aromas echo across the palate. Fun and zesty acidity and tannins give this a bright and taut finish."

TASTING NOTES

Our fruit driven Fiesta Tempranillo is a fantastic representation of vintage and terroir. Bright garnet in color, this wine opens with aromas of red fruit, cherry, plum and spice notes. This sleek and silky Tempranillo unfolds into flavors of black currant, mocha, French vanilla with a lush and velvety tannin. Enjoy with your favorite Spanish tapas.