

CINDER

2012 TEMPRANILLO

“ Tempranillo has found a perfect second home in the hot, dry vineyards of the Snake River Valley. Our version of this Spanish classic is a bold, spicy and earthy wine.

— Melanie Krause, Winemaker

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THE VINTAGE

The 2012 vintage returned to a normal weather pattern after two years of exceptionally cool summers. The weather warmed up gradually from April to June then finished the season with hot weather in July, August, and September. Cool fall temperatures started around the middle of October and the first hard frost occurred in November. The 2012 vintage wines are showing ripe flavor profiles, rich textures, and strong tannins.

TASTING NOTES

A bouquet of red currant and tobacco greet you from the start. Black olive and roasted meats frame earthy aromas and medium tannins. The finish is long with a repeat of tobacco, leather, and raspberry.

PRODUCTION NOTES

Hand harvested. Fermented in 1 ton bins with 4 punch-downs per day. 10% of batches native yeast fermentation. Bladder pressed after an average 7 days of skin contact. Malolactic fermentation in barrel. 21 months of barrel aging in barrels of French, Hungarian, and American origin, 20% new oak. Bottled in June.

THE VINEYARDS

Tempranillo sourced from Sawtooth and Martin Brothers.

PAIRING SUGGESTIONS

Great with gamey meats, savory mushrooms, and heavy garlic dishes. Some of our favorites: wild rice stuffed Cornish game hen, or wild mushroom risotto.

WINE PROFILE

VINTAGE:	2012
VARIETAL:	TEMPRANILLO
APPELLATION:	SNAKE RIVER VALLEY
ACID:	5.7 G/L
pH:	3.9
RESIDUAL SUGAR:	0%
ALCOHOL %:	13.5
CASES PRODUCED:	465

