

Stoller

FAMILY ESTATE



2018 SINGLE ACRE TEMPRANILLO

SRP: \$40 | CASES PRODUCED: 332

WINE OVERVIEW

Tempranillo has become a Stoller fan favorite. To keep the tradition while our new vines develop, we looked to the Rogue Valley in Southern Oregon, where Tempranillo flourishes thanks to generous sunshine and a warm growing season.

Fermented in stainless steel, the goal for this wine is to create a balanced yet persistent expression of tannin. This wine spent 18 months *élevage* in primarily neutral French oak barrels where it achieved full malolactic conversion prior to bottling.

This rich wine showcases aromatics of licorice, cedar, black currant, and savory spicy notes. The palate is juicy with dense tannins that are supported by vibrant acidity. This wine will continue to open up and age beautifully.

HARVEST OVERVIEW

On average, the 2018 vintage was a warmer and drier growing season. In Southern Oregon, a late bud break was due to a slightly wet and cooler April, but warmer temperatures during bloom got the vintage back on track for a traditional harvest. Summer wildfires caused much concern across the region, but a small rain event in the Rogue Valley at the end of September cleared the air and made way for beautiful 80-degree temperatures through October. The extended hang time allowed the fruit to slowly develop on the vine, creating an absolutely outstanding vintage.

Bottled	July 2020
TA	6 g/L
pH	3.42
Alcohol	14.5%
Cooperage	20% new 80% neutral

