



2022 TEMPRANILLO

Columbia Valley



HARVEST DATE: September 20th

PH: 3.8

TA: 5.1 g/L

VINEYARDS: Coyote Canyon Vineyard (Horse Heaven Hills) + Hogback Ridge Vineyard (Columbia Valley)

FERMENTATION: 2 ton open top container

ELEVAGE: 11 months 100% neutral oak

BOTTLED: August 2023

ALCOHOL: 12.6%

THE LEGEND: Tempranillo is usually the varietal that marks the beginning of harvest for our still wines. Wanting to add a light bodied red with the ability to be chilled to the line up, Tempranillo entered the picture in 2011 at COR. While diversifying our portfolio, there is the added bonus that the vineyard site is next to one of the best burrito places in the state, a welcome stop during harvest sampling.

THE TASTE: The 2022 Tempranillo is soulful and lively, striking the perfect balance of smooth and supple, its movements delivered with passion and energy. The vibrancy emitted from this jewel of a wine encourages you to get out in the street and feel the beat of the moment.

THE PLACE: Hogback Ridge sits at 1200 feet in The Dalles, OR on the line between the Columbia Gorge AVA and the Columbia Valley AVA. It was originally planted in 2006 by Richard Lynch, who grew up on the land. Tucked into a bit of a warm spot, this fruit delivers power, finesse and concentration due to its cool nights and warm days. Coyote Canyon is in the heart of the Horse Heaven Hills. Situated in a windy corridor, the Tempranillo is fresh and vibrant.