

EUGENE, OR



2019 TEMPRANILLO

u m p q u a & a p p l e g a t e v a l l e y

POMEGRANATE REDUCTION & FIGS
with a hint of PEPPER

THE VINEYARD

Sourced from our longtime friends and partners, Cooper Ridge in the Umpqua Valley AVA & Serra Vineyards in the Applegate Valley AVA.

THE HARVEST

Aged 18 months in hybrid barrels (75% American oak, and 25% French Oak). This vintage of Tempranillo is true to the varietal

THE VINTAGE

Oregon experienced a cooler growing season than previous vintages, closer to a “classic” year. Rainfall was also closer to normal levels. We experienced an early rain in September that brought in fruit around the “average” timeframe.

THE WINE

100% Tempranillo | Umpqua & Applegate Valley AVA
Cooper Ridge & Serra Vineyards

RETAIL	TA	PH	ALC
\$38	5.9 gL	3.99	13%

“The soil at Cooper Ridge is river-bottom black soil – perfect for the Tempranillo in Southern Oregon. This vineyard site provided the tannins and sparks of pepper. I blended it with Serra Vineyards Tempranillo to bring in the rich fig notes. Together the vineyards made a Tempranillo that I feel truly captures the varietal.”
– Leo Gabica, Winemaker

PRODUCTION	442 12 x 750ml cases
HARVEST DATE	October 8-10, 2019
BOTTLING DATE	June 16, 2022
RELEASE DATE	November 2, 2022



we look forward to hosting you soon | 27007 Briggs Hill Road Eugene, Oregon 97405
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