

## Salida Wine Technical Sheet



# 2013 TEMPRANILLO

YAKIMA VALLEY

91% TEMPRANILLO, 9% GARNACHA

Harvested: 09/11/2013 & 09/21/2013  
Brix & Avg pH: 25 B, 3.73 pH, T.A. 4.80  
Racked to Barrel: 10/08/2013 & 11/04/2013  
Aging: 16 months 90% French, 10% American  
Oak  
Bottling: February 19th, 2015  
Total Production: 145 cases 750 ml., 2 cases Magnums

PH: 3.80

TITRATABLE ACIDITY: 4.8 GRAMS/LITER

RESIDUAL SUGAR: 0.4 GRAMS/LITER

ALCOHOL: 14.6%

This wine is the eighth vintage of Salida Tempranillo and is produced from the Two Coyote Vineyard. Two Coyotes sits at an elevation of just over 1,000 feet on the slopes of the Rattlesnake Ridge AVA where the soils are well-drained, sandy, medium weight loam strewn with volcanic rock and cobble. This complex soil composition lends well to Tempranillo which loves loose, airy soils.

Tempranillo is considered the reigning indigenous “King” of Spanish red grapes, grown in many regions of the country but most renowned in Rioja, Ribera del Duero and La Mancha. Its name is derived from the word “temprano” or “early” due to its early ripening characteristic. Generally soft in acidity, Tempranillo is often accused of not aging well, but this has not been our experience at Salida - our first wine from the 2006 vintage is still holding up very well, gaining in complexity every year.

In Spain’s Rioja region, tempranillo is crafted into four levels of wine, only three which are predominant here in the US – Crianza (everyday wine), Reserva and Gran Reserva. The fourth – Joven (young) is simple café carafe wine as is much of the Crianza. Our Tempranillo is made towards the Reserva style: aged in barrel for a minimum of 12 months and in bottle before release.

Aromas are true to Tempranillo, expressing tobacco, leather, brown spices, dusty blackberry, current and blue plum. The mouthfeel is soft with medium tannins. A pronounced attack yields to a gentle mid-palate followed by a rustic medium long finish hinting at licorice, nutmeg, blueberry, coconut and dried herbs.

Pair the 2012 Tempranillo with grilled red meats such as rib eye or flank steak, herb-marinated pork loin or a paprika-sage rack of lamb, all of which emphasize the mid-palate fruit presence. Other wonderful companion foods include Spanish pot roast, paella Valencia or mixta, classic New Orleans jambalaya, Creole shrimp, or rich seafood bouillabaisse.

We believe this wine will have wonderful longevity for eight to ten years in bottle.