

## *Salida Wine Technical Sheet*



# 2013 TRES VIÑOS

YAKIMA VALLEY

33% MATARÓ, 33% GARNACHA, 34% TEMPRANILLO

Harvested:            Tempranillo – 09/2013  
                              Garnacha – 10/2013  
                              Mataró – 10/2013  
Aging:                 21 months, neutral French oak  
Bottling:             September 7<sup>th</sup>, 2015  
Total Production:    132 cases 750ml, 8 cases 375ml

PH: 3.73

TITRATABLE ACIDITY: 5.35 GRAMS/LITER

RESIDUAL SUGAR: 0.4 GRAMS/LITER

ALCOHOL: 14.8%

The 2013 'Tres Viños' (three wines) is the sixth bottling of this Salida red blend representing the three primary grapes of Spain's legendary heritage. Produced from one of the warmest summers on record initially, the weather took a turn in mid-September and ripening significantly slowed down causing both the Garnacha and Monastrell to be harvested considerably later than the Tempranillo.

The grape sources are from two locations in the Yakima Valley with the Tempranillo originating from the Two Coyote Vineyard towards the western end of the Valley, while the Garnacha and Monastrell are from the Olsen Brothers Vineyard, located in the far eastern end where greater cumulative heat units support proper ripeness of these two rather late developing grapes.

Through careful and detailed blending, our Tres Viños red blend has developed into a seamless wine that, while showcasing each grapes' natural tendencies, is a beautifully married singular wine.

Aromas of black cherry compote and ripe red plum lead to spicy elements, underpinned by star anise, coriander, lavender and white truffle with just a hint of wildflowers.

'Tres Viños' displays good complexity with flavors of blackberry, blueberry, coffee and black pepper, a hint of earthiness and candied berries, framed by round soft tannins.

The wine offers incredible versatility pairing well with a wide variety of dishes, particularly tapas! Charcuterie of chorizo, soppressata, longanizas and jamón, along with assorted cheeses like Manchego and light blues are ideal matches. Some of the classics work perfectly as well like Duck a l'Orange, Beef Wellington or cheese pizza. A classic Torta Español, pork brochette or grilled lamb chops reveal the subtle, yet rich and complex nuances of 'Tres Viños.'

Please note that the 375ml bottling is very limited and available at the Yelm Salida Wine Bar only.