

2021 TEMPRANILLO Lodi ~ Clements Hills

Vineyards

Lewis Vineyard, Lodi Clements Hills

Wine Analysis

Content: 100% Tempranillo Alcohol: 14.1% pH: 3.80 Acidity: 0.62g/100ml Production: 95 cases

Release Date: Aug 10, 2023

TEMPRANILLO

Vintner Ron Mosley

Winemaker Alejandro Aldama

Tasting Notes Aromas of black currant, cherry, and vanilla. Pairs well with grilled pork chops.

The Magic After destemming, the Tempranillo was cold soaked for 3 days for increased extraction. It was fermented for 10 days in open top fermenters, then racked into French Oak barrels for maturation of 15 months using 30% new, 30% 1 year old, and 40% 2 year old French Barrels.

The Grape Tempranillo is a black grape variety widely grown to make a full-bodied red wine. It is native to Spain, and referred to as Spain's noble grape. The grape offers red fruit flavors, red and black cherry with subtle notes of dried tomato and red pepper. Tempranillo is an early ripening variety that tends to thrive in warm summer regions, which will develop thick skins and deep color.

The Land The Clements Hills of Lodi is a viticultural area with rolling hills and rich alluvial topsoils, that are well drained. The subsoils have layers of rich volcanic and granite, where nutrients are moved to the surface and available for the vine to absorb. There are a variety of microclimates that exist between and amongst The Clements Hills. Every evening in summer, the Sacramento Delta breeze provides natural cooling, perfect for our Tempranillo to thrive and express the Clements Hills terrior.

The Season

The 2021 season began with sunny skies and a warm spring. But with the continuing drought, the vineyards were challenged. The vines response was to produce fewer clusters, and smaller berries, thus reduced yields. But the silver lining was while the crop was down, the concentration was amazing. The small berries were packed with color, flavor, and excellent tannins. The fall was perfect to take these berries to full ripeness with intensity. Overall, an excellent vintage!





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