2022 STONERIDGE TEMPRANILLO

SINGLE BARREL



The 2022 Single Barrel Stoneridge Tempranillo is our first 100% Tempranillo from this single vineyard.

Harvest began in the early mornings of October 2022. The fruit arrived at the winery in pristine condition after being hand-harvested and hand-sorted. Each lot was cluster-sorted, de-stemmed and berry-sorted before being added to tank. After a 14 day primary fermentation, the wine was left in tank for an additional 14 days of extended maceration. After 20 months in 100% new french oak barrels, the wine was bottled un-fined and unfiltered resulting in only 73 cases.

This unique parcel was planted in 2006, making these some of the oldest Tempranillo vines in the Columbia Valley.

> " Stoneridge Vineyard is one of the most distinctive sites in the Columbia Valley, with a clear fingerprint that it imparts to every wine. It's profile is reminiscent in some respects to the Rocks District, though with its own distinctive character. Aged 20 months in French oak (100% new), the aromas bring notes of scorched earth, fresh coffee beans, moist earth, nori, and black olive – unmistakably Stoneridge. The palate brings an assortment of plush, full-bodied savory flavors. The warm finish lingers for a full 30 seconds. You need to lean in closely to fully hear this wine. It is more than worth the effort" - CRITIC'S CHOICE
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> **94 POINTS, SEAN SULLIVAN, NORTHWEST WINE REPORT**

LABELED AVA	ROYAL SLOPE
VARIETALS	100% TEMPRANILLO
FERMENTATION	FERMENTED FOR 10-14 DAYS, FOLLOWED BY 30+ DAYS OF EXTENDED CONTACT WITH THE GRAPE SKINS.
AGING	AGED FOR 20 MONTHS IN 100% NEW FRENCH OAK
ALCOHOL	14.7%
CASES	73
RETAIL	$55

VINEYARDS	
ROYAL SLOPE AVA	STONERIDGE VINEYARD

