2023 STONERIDGE **TEMPRANILLO**

SINGLE BARREL



The 2023 growing season was a welcome return to balance in the Columbia Valley. After a cool start delayed bud break into late April, a dramatic warm-up in May quickly brought the vines back on pace. Summer settled into steady warmth, and aside from a brief heat spike in mid-August, the season avoided the prolonged extremes of recent vintages. Cooler September and October days slowed sugar accumulation and gave the fruit valuable hang time, allowing flavor, color, and tannin development to reach maturity at their own pace.

The Stoneridge Tempranillo was hand-harvested in October from this distinctive Royal Slope site. Fermentation took place in oak barrels for 14 days with 30% whole-cluster inclusion, followed by 30 days of extended maceration on the grape skins. The wine was then aged for 23 months in oak barrels, with no new oak—a notable departure from the 100% new French oak used for the 2022 bottling.

The finished wine is 95% Tempranillo with 5% Syrah, and just two barrels were produced, yielding only 43 cases. Like the 2022, it comes from Stoneridge's Tempranillo parcel planted in 2006, giving us another look at some of the Columbia Valley's older Tempranillo vines, this time through the lens of an exceptionally balanced 2023 vintage.

> " Deep blood-red in color, this wine opens with bold, savory aromas of cured meats, iron, and wild game. With time, a rich core of sun-ripened berries, elderberry, and plum emerges, complemented by delicate floral notes and earthy mushrooms. Balanced tannins, acidity, and body create a beautifully layered wine that is equal parts wild and elegant.
>
> **HAL IVERSON, WINEMAKER**

VINEYARDS	
ROYAL SLOPE AVA	STONERIDGE VINEYARD

LABELED AVA	ROYAL SLOPE
VARIETALS	95% TEMPRANILLO, 5% SYRAH
FERMENTATION	FERMENTED FOR 14 DAYS IN OAK BARRELS, WITH 30% WHOLE CLUSTER INCLUSION. THE MUST WAS LEFT ON THE GRAPE SKINS FOR 30 DAYS OF EXTENDED CONTACT WITH THE GRAPE SKINS.
AGING	AGED 23 MONTHS IN OAK BARRELS
ALCOHOL	14.7%
CASES	43
RETAIL	$55

