



TROUVÈRE ARTIST'S SERIES

2018 Tempranillo

THE BRAND As our Willamette Valley wine industry expanded and matured, it became clear that we had many prime vineyard sites, mostly growing Pinot Noir, that were worthy of single-vineyard status. In addition, our long-held interest in Tempranillo and Syrah as some of the world's best red varieties, was piqued by the vineyards in Southern Oregon's Umpqua Valley and Eastern Oregon's rugged Columbia Gorge. We created the Trouvère label to showcase small-lot, limited production wines from these dramatic vineyards.

We partnered with Santa Barbara artist Mary Heebner to launch the series. Her dyptic titled *Tango at Segesta* reminds us of the dramatic climactic zones found in the Umpqua Valley. The warmer growing conditions at the Southern end of the AVA are perfectly suited for this noble Spanish grape.

THE VINTAGE "A blockbuster vintage, 2018 yielded some of the most concentrated, highly structured wines we've seen over the past decade. Early bud break and moderately warm days combined with cool nights created ideal conditions for a balanced, harmonious vintage. A brief rain event in late September followed by dry, mild conditions in October allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity. Mild conditions in the fall rewarded winemakers with nearly perfect numbers for sugar, pH, and acidity." — Executive Winemaker, Don Lange

VARIETAL	100% Tempranillo	AROMAS	plums, roasted cherries, leather, Indian spices
APPELLATION	Umpqua Valley	FLAVORS	plum, blackberry, strawberry, vanilla
ALCOHOL	14.2%	BODY	medium-bodied with elegant, fine-grained tannins
PRODUCTION	75 cases	FINISH	cedar, sweet tobacco, white pepper
FERMENTATION & AGING	11 months in French and American oak	RETAIL	\$32