



TROUVÈRE ARTIST 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 AVAs.

We partnered with Santa Barbara artist Mary Heebner to launch the series. Her diptych titled *Tango at Segesta* reminds us of the dramatic climatic 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

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| 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 | \$45 |