

TEMPRANILLO 2016

Technical Specifications

WINE

Vintage: 2016

Appellation: Rogue Valley (AVA), Oregon

Aging:

Chemistry:

Alcohol: 14.7%

Residual Sugars: 0.7%

HARVEST

Harvest Date:

Chemistry: Brix:

BOTTLING

Production: 262 Cases

Date Bottled: 16 May 2018

Date Released: 23 February 2019

GRAPE

Varietal: 100 % Tempranillo

Clone: 770 & 11

Root Stock: 101-14

Certified: LIVE Sustainable



WINEMAKER'S TASTING NOTES

"A medium-bodied Tempranillo with note of plum, cheery and chocolate."

- Jonathan Scott Oberlander, Winemaker

VINEYARD INFO

All of our vineyards have been independently certified LIVE sustainable and Salmon Safe since 2012. LIVE is the highest certification in the world for sustainable viticulture. No herbicides have been used in our vineyards since 2017.

2016 GROWING CONDITIONS

The 2016 growing season began with a relatively warm and dry spring with no requirement for frost protection. Bud break started the first of April, approximately a week earlier than 2015. After bud break the weather was intermittently cooler over the next 3 to 4 weeks. This was followed by a period of moderate to higher temperatures. The result was reasonably even growing conditions up thru harvest in early September. This was about a week earlier than 2015. Overall, 2016 is proving to be a pretty good year. Our wines well balanced, with richer flavors and excellent quality.

AWARDS

SILVER 2019 Savor NW Wine Competition

STONERIVER VINEYARDS

2178 Pioneer Rd.
Talent, OR 97540
541-631-9583

TASTING ROOM HOURS

Winter Hours

Sat. ~ Sun. | 12pm-5pm
Mon. ~ Fri. | Closed

Summer Hours

Wed. ~ Mon. | 12pm-6pm
Tuesday | Closed

SOCIAL MEDIA

FACEBOOK: /StoneriverVineyard

INSTAGRAM: @StoneriverVineyards