

2021

# FRIO CANYON

VINEYARD

## RESERVE TEMPRANILLO



### APPELLATION

Texas Hill Country, USA

### FERMENTATION

The clusters were destemmed and berry-sorted then sent to tank for warm fermentation where the wine spent 21 days on the skins

### AGING

100% French Oak (85% new) for a total of 21 months in barrel prior to bottling

### VARIETAL COMPOSITION

100% Tempranillo

### TECHNICAL DATA

pH: 3.85

TA 0.51 g/100mL

RS-Dry >0.4g/L

Alc. 14.7%

### WINEMAKER

Brian Graham

### SUGGESTED RETAIL

\$65

### AWARD

- *Texas Class Champion & Double Gold*  
2023-2024 San Antonio Rodeo International Wine Competition
- *Gold Medal*  
2024 Rodeo Uncorked! International Wine Competition



### VINEYARDS & WINEMAKING

Our winemaker, Brian Graham, has a special love for Tempranillo and has made a beautiful expression of the varietal from our vineyard which has already received recognition. Recently our 2021 Reserve Tempranillo won Texas Class Champion/Double Gold at the San Antonio Rodeo. We are proud of our Tempranillo and are excited to see it earn accolades in blind tastings.

The year started with disruption brought by winter storm Uri but progressed into a more mild year. Cooler temperatures remained throughout the growing season enabling the grapes to maintain good acidity – translating into flavor and true expression of varietal character. After harvest the grapes were sent to the winery to be hand-sorted and whole-berry destemmed. The berries rested for 3 days prior to fermentation. The medium-warm fermentation brought out intense berry fruit flavor. The wine aged sur lie for 4 months followed by an additional 17 months of barrel aging in 85% new French oak and 15% well-seasoned neutral oak.

### WINEMAKERS NOTES

The wine is lively and opens on the nose with fresh plum and hints of dried fennel. Notes of pomegranate emerge on the palate progressing to the expressive terroir notes of cedar and dried tobacco. For food pairings, carnitas and chili balance the wine.