



2012 K EL JEFE TEMPRANILLO

I love Spanish wine. I love Tempranillo. I love this wine. It is complex, suave. The kind of profile I love in the greatest Rioja. Warm earth, cool blood, iodine graphite, wrapped in a satiny matador's cape.

BLEND

100% Tempranillo

APPELLATION

Wahluke Slope

PRODUCTION

Native yeast, hand punched down, lengthy maceration. Basket pressed, native malolatic. Aged 60% New french oak, Sansaud and Boutes, 18 months in barrel.

WINE ANALYSIS

5.35 g/L Total Acidity

3.78 pH

14.5% Alcohol

RETAIL PRICE

\$55.00 USD

UPC

184745300059

CURRENT & PAST SCORES

92-94 points, *Robert Parker's The Wine Advocate*

"Aged in 80% new French oak, the 2012 El Jefe Tempranillo Stoneridge Vineyard gives up classic Christmas spice, cedar and graphite to go with a core of both red and black styled fruit. Medium to full-bodied, elegant and with the tannic grip of the variety, this solid effort will benefit from short-term cellaring and evolve gracefully for over a decade."

91 points, *Wine Enthusiast* (2009 vintage)

"In this vintage, the blend is 66% Tempranillo and 34% Cabernet Sauvignon. The earthy funk is well integrated with black cherry and hints of stem and bark. Still tight and herbal, this is a well-balanced, well-crafted wine, with medium body and length."

VINEYARDS

The vineyards we work with are farmed using the most up to date sustainable practices.

Stoneridge: Alleuvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt 6-12" deep, creating a calcium and iron rich media that forces roots to struggle.

VINTAGE:

Washington vintners were overjoyed at what they tasted after a growing season that tracked very much like 2008, one of the best vintages in memory. Depth of color and flavor in an abundant crop that retained its desired acidity seem to have put a smile on most winemakers' faces. Following several cooler vintages, 2012 allowed the vines to ripen normally. The waves of fruit came in smoothly. Fruit could hang longer without worrying about getting too ripe. The steady ripening also allowed for beautiful structure and elegance.

