



2014 K EL JEFE TEMPRANILLO

I love Spain. I love Tempranillo! Leather, suede, salted meat, savory roasted tomatoes, sweat and bull's blood. It picks up with blueberries, marinated fruit and slate rich soil. As Hemingway wrote, "the sun also rises", so I wait patiently for one more taste.

BLEND

100% Tempranillo

APPELLATION

Walla Walla Valley

PRODUCTION

Yield: 2.3 tons per acre
Yeast: native
43 days on skins
50% new French barriques
50% neutral French barriques
20 months barrel-aged on lees

WINE ANALYSIS

5.1 g/L titratable acidity
4.02 pH
14.5% alcohol

UPC

184745300059

CURRENT & PAST SCORES

95 Points, *Robert Parker's Wine Advocate*

"A beautiful wine, with layers of cedary herbs, black cherries, currants, toasted spice and pencil lead, the 2014 El Jefe Tempranillo Stoneridge Vineyard hits the palate with full-bodied richness, an elegant, silky texture, plenty of concentration and a great finish. It's just another incredible example of this variety coming from Washington."

94 Points, *Robert Parker's Wine Advocate (v2013)*

"The 100% varietal 2013 El Jefe Tempranillo Stoneridge Vineyard (23 months in 40% new oak) is another terrific example of this variety in Washington, and while there's not many Tempranillo based releases out there, the ones that are, are seriously good. This 2013 gives up lots of darker fruits (black currants maybe), lots of spicy oak, toasted spice and licorice to go with a full bodied, elegant, sexy profile on the palate. It continues to open up with time in the glass, and the tannin, while present, are incredibly polished and perfectly ripe. Feel free to drink bottles anytime over the coming decade."

VINEYARD

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

Stoneridge (100%): Alluvial 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

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the Fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a long period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity to produce bright, focused wines.



SIXTO



WINES OF
SUBSTANCE

B. Leighton