



KRISELLE
cellars

2015
Tempranillo

Tasting Notes

You will find a pleasing combination of red fruit, woody forest, tobacco and olives in the aromas and flavors of the Kriselle Cellars 2015 Tempranillo. Within the dry palate there are layers of cassis, peppercorn and smoky meat flavors galore. Medium-bright acidity delivers a mid-palate lift while firm tannins provide texture and dimension. The richness lasts right through the finish. This Tempranillo is ideal for pairing with smoked meats, grilled lamb, and your favorite spicy dishes. Enjoy this complex and expressive wine today or in years to come as it is an excellent candidate for cellaring.

Additional Facts

Appellation: Rogue Valley, Southern Oregon

Harvest Date: September 25, 2015

Tonnage: 8.5 tons

Brix at Harvest: 24.9

pH: 3.90

TA: 5.9 g/L

Alcohol: 14.8%

Varietal(s): 100% Tempranillo

Barrel Program: 22 months in Pennsylvania, Virginia and Hungarian Oak (25% new oak)

Production: 523 cases