

Winemaker's Note

VARIETY:	THP Tempranillo
VINTAGE:	2014
APPELLATION:	TEXAS HIGH PLAINS
ALCOHOL:	13.3 %
ACIDITY %: (AS TARTARIC)	0.53 g/100ml
pH:	3.77
RESIDUAL SUGAR (%):	0.06 % (dry)
ELEVAGE:	16-months in neutral, tight grain French 225-liter oak barrels, Medium + toasting level, 36- month air cured.
BOTTLING DATE:	4/27/16
CASES PRODUCED:	268

After a disastrous 2013 vintage, Texas winegrowers were praying for a kinder growing season in 2014. Thankfully, their prayers were answered during the 2014 growing season. "Cooler" (a relative term in West Texas) and dryer conditions prevailed during the spring and summer, with the occasional thunderstorms in May and July providing all the water needed for the year for the recovering vines. Harvest commenced during the second week of August and wrapped up by the end of September. A slightly lighter than average crop allowed us to produce wines of distinction and longevity from our very best vineyards and cultivars.

THP Tempranillo is a blend of 76% Tempranillo and 24% Syrah sourced from select vineyards across the Texas High Plains AVA. This Tempranillo exhibits a powerful nose of bright cherry before tapering into a rich plum. Momentary tomato and leather approach the mouth, but quick clove and a subtle vanilla harmoniously blend aromatics and mouthfeel to make this wine unique. This surprising wine will pair best with fresh tomato pasta, red meats, and polenta.