

2022 Texas High Plains Tempranillo

90% Tempranillo, 10% various varieties (Cinsault, Zinfandel, Mourvèdre, Touriga Nacional)

The 2022 Tempranillo is sure to make an excellent impression on the novice wine consumer and the professionally trained taster. With traditional notes of rich cherry, dried fig, and cedar, this medium bodied is as good from the start as it is in the finish. The crunchy tannins are balanced with a soft texture and enough acidity to pair with a wide variety of dishes.

Pairings:

- Lamb shank
- Lasagna
- Sheep's milk cheeses.

Vintage:

This vintage was one of the earliest years we have seen in some time for harvest. Every year it seems that Texas is facing unique and sporadic challenges, and 2022 was no exception. Extreme drought and intense heat had plagued both the Hill Country and the High Plains, with yields overall being a little bit down compared to normal. Even with the late bud break, the growing season progressed rapidly. A lot of producers saw crops coming into their winery up to two weeks earlier than previous years, leading to a fast and furious harvest season. The wines produced from this year have excellent acidity and phenolic development from vineyards that were not severely impacted by the drought.

Vineyards:

This wine is a blend of Lahey Vineyards, Hoss Fly Vineyards and Tokio Vineyards. These growers reside in the Texas High Plains AVA and are all located in the greater Brownfield, TX area.

Technical Details:

Aged for 24 months in 40% American Oak

Bottled June 11th, 2024; 15,549 cases produced.

14.1% ABV