



WINE SPECS

Vintage	2018
Varietal	Tempranillo
Appellation	Snipes Mountain
Vineyard Designation	Upland
Harvest Date	Sept. 18, 2018
Acid	5.3 g/L
pH	4.05
Aging	22 months in 18% new French oak and a once-used US oak puncheon
Bottling Date	August 21, 2020
Alcohol %	14.1
<u>Turck's Tempranillo Tech Sheet</u>	

2018 FLY ROD TEMPRANILLO

\$30.00 / 750 mL

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ADD TO CART

Fly Rod Cellars is an occasional project of Assistant Winemaker Troy Mandeville and Cellarmaster John Richardson. Their Turck’s Tarantula Tempranillo is from Snipes Mountain's Upland Vineyard. Aged in a once used US oak puncheon, this wine is dense, smoky and full of black fruit and herbs.

WINE PROFILE

Tasting Notes

The 2018 Fly Rod Cellars Turck's Tempranillo is a dark and brooding wine with notes of cherry, blackberry, fig and leather, with a hint of vanilla on the nose. The brooding continues on the palate, with cherry, blackberry and olives, leading to smoked meats with an earthy minerality that is nicely accented by medium acidity and fine tannins. The finish is smooth, slightly juicy, and sails on and on.

Ratings

92 Points, Bellingham NW Wine Awards; 19/20 points: Review of Washington Wines

Awards

Gold Medal, Bellingham NW Wine Awards; Silver Medal, Savor Northwest Wine Awards; Silver Medal, Seattle Wine Awards; Silver Medal, Cascadia Wine Awards

Vineyard Notes

Originally planted by William B. Bridgman in 1917, Upland Vineyard is widely considered the birth place of Washington Wine. Today that original vineyard is still bearing fruit and the vine's longevity is a testament to the favorable weather conditions bestowed upon the mountain.

Production Notes

Our grapes were hand sorted and mechanically destemmed into a small bin for a 3 day cold soak to bring out flavors and color. Yeast and nutrients were added to start a 7 day fermentation. When fermentation was complete, the “free run” wine was pumped into barrels and the remaining skins were gently pressed to extract remaining wine into the barrels. The wine then went through a malolactic fermentation which softens the wine.

Food Pairing Notes

Pairs well with Spanish or Mexican foods, pizza or lasagna, and roasted or grilled meats.

Production

86 cases

