Abacela &

2013 OREGON WINERY OF THE YEAR

TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | SYRAH

2012 TINTA AMARELA

ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 4, 9 October 2012

At harvest: Sugar; 24.2° Brix At bottling: Sugar; Nil

pH; 3.55

TA; 5.63 grams/liter

Cooperage: French (100%), 100% 2 year old

Bottling date: 26 June 2014 Alcohol: 14.4% by volume

Case Production: 55 (750 mL) SRP: \$30.00 (750 mL)

TASTING NOTES

Tinta Amarela was planted at Abacela 10 years ago and has stood out year after year for its ripeness and intriguing flavor profile. This motivated the planting of new vineyard blocks with an eye for producing a dry, red table wine. We were rewarded with a wine that is fine in texture and tannins that offers aromas of tangy blueberries, mulberries, mushrooms and rose petals. This leads into complex flavors of dried raspberries, citrus and tea leaf. Recommended food pairing includes herbes de Provence crusted pork tenderloin.