

2022 STONERIDGE TEMPRANILLO

SINGLE BARREL

The 2022 Single Barrel Stoneridge Tempranillo is our first 100% Tempranillo from this single vineyard.

Harvest began in the early mornings of October 2022. The fruit arrived at the winery in pristine condition after being hand-harvested and hand-sorted. Each lot was cluster-sorted, de-stemmed and berry-sorted before being added to tank. After a 14 day primary fermentation, the wine was left in tank for an additional 14 days of extended maceration. After 20 months in 100% new french oak barrels, the wine was bottled un-fined and unfiltered resulting in only 73 cases.

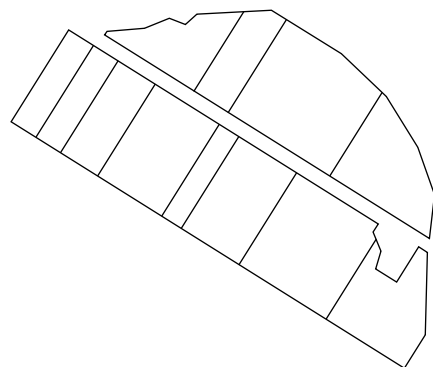
This unique parcel was planted in 2006, making these some of the oldest Tempranillo vines in the Columbia Valley.

“A flashy, saturated ruby hue. Aromas of sun-dried raspberry, rose petal, roasted meat, and crushed rock. The palate offers citrus zest, date, bay leaf, and bourbon vanilla notes. Plush texture, with fine tannins, leads to a dark cherry, saline, and hibiscus finish, with cedar and Mexican chocolate hints.”

ALEX STEWART, WINEMAKER



STONERIDGE



LABELED AVA	ROYAL SLOPE
VARIETALS	100% TEMPRANILLO
FERMENTATION	10-14 DAYS WITH A TOTAL OF OVER 30 DAYS ON SKINS
AGING	20 MONTHS IN 100% NEW FRENCH OAK
ALCOHOL	14.7%
CASES	73
BEST BETWEEN	NOW – 2040
RETAIL	\$55