

2016 K El Jefe Tempranillo

lodine, blood, earth, leather. Echoes of Hemingway's "The Sun Also Rises." It suggests sunripened tomato, sea salt, black raspberry and a complexity of Tempranillo that centuries can only understand. No bull... This is El Jefe.

Current & Past Scores

95 Points, Jeb Dunnuck (formerly of Robert Parker's Wine Advocate)

"The ruby/plum-colored 2016 Tempranillo El Jefe Stoneridge Vineyard reveals a meaty, savory, smoky style to go with a medium to full-bodied, concentrated style on the palate. Some classic tar and asphalt notes as well as cold fireplace develop with time in the glass and it has present yet silky tannins, beautiful overall balance, and a great finish. It's a terrific expression of this variety that will keep for at least a decade."

93 Points, James Suckling

"This variety is compatible with the Stoneridge Vineyard, in that it shifts to a floral, elegant and refined stance, yet delivers length and power. The succulent, long and fresh mulberry and boysenberry core really delivers in a delicious mode here. Drink now."

93 Points, Robert Parker's Wine Advocate (v2015)

"The 2015 El Jefe Tempranillo Stoneridge Vineyard is generous and fruit-forward, leading with notes of ripe cherries, strawberry preserve and subtle hints of candied peel. On the palate, it's full-bodied, ample and succulent, with juicy fruit overlaying finegrained but savory, chewy varietal tannins."

Vineyard

The vineyards we work with are farmed using the most up to date sustainable practices.

Stoneridge Vineyard (100%): Alluvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt 6-12" deep, creating a calcium and iron rich media that forces roots to struggle.

Vintage

The 2016 vintage started early and warm in Washington State. When summer arrived, the season saw cooler evenings that helped retain acidity, extended the growing and ripening period into September and October. This allowed the fruit to gain more complexity and deeper charm without sacrificing the acid or producing higher alcohol content. The vintage has created deeply rich and focused wines that we will be able to enjoy for a long time to come.

Blend

100% Tempranillo

Appellation

Washington State

Production

Yield: 2.9 tons per acre

100% whole berry fermentation

Yeast: native 49 days on skins 65% new barriques

22 months barrel-aged on lees

Wine Analysis

4.4 g/L titratable acidity3.94 pH14.0% alcoholNo residual sugar

UPC

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SUBSTANCE

B. Leighton