



2023 K VINTNERS EL JEFE TEMPRANILLO



VINTAGE NOTES

The 2023 was one of the warmest vintages to date in Washington. It started with an early bud break due to nice weather and moderate temperatures. June was one of the warmest in recorded history, resulting in very small berries. Veraison and the beginning of the ripening season were nice and even, creating a beautiful, extended ripening season that led to excellent fruit with incredible concentration. Overall, 2023 is a distinct and lovely vintage and produced fantastic wines to enjoy now and into the future.

CURRENT SCORES

94 Points, Jeb Dunnuck (v2021)

"The 2022 Tempranillo El Jefe is a full-bodied wine chewy in tannin that nonetheless shows a deft Old World balance between bright acidity and ripe fruit. Layers of dark berry and meaty game are accented in pretty infusions of lavender, the tannins velvety smooth and elongated. Enjoy over the next 8-10 years."

93 Points, James Suckling (v2021)

"This juicy, fruity, sleek wine has so much fresh berry and cherry fruit that they counter-balance the grape variety's famous tannins. Blackberries, black cherries, sour cherries and espresso fill the palate, backed by good acidity and fine-grained tannins."

92 Points, Eric Guido-Vinous (v2021)

"... Opens with mentholated freshness, giving way to crushed raspberry and peppery herb tones. It blends sour orange with ripe red fruit and savory spice, all guided by juicy acidity. The 2021 tapers off spicy and long - gently tannic, and tinged with minerality as rosy inner florals fade."

VINEYARD

Stoneridge Vineyard (100%)

The vineyard has an alluvial fan gravel bed and 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. The fruit grown is thick skinned and produces nearly black juice and robust yet supple tannins, adding to the aging potential of the wines.

WINEMAKING

Varietal Breakdown: 100% Tempranillo

Appellation: Royal Slope

Production: 2.5 tons per acre, native yeast, 100% whole berry fermentation in French oak tank, 35 days on skins | 20 months barrel-aged on lees in 50% new French oak barriques | 391 cases

Wine Analysis: 5.7 g/L titratable acidity, 3.84 pH, 13.5% alcohol, no residual sugar

UPC: 184745300059