

2020 K EL JEFE TEMPRANILLO

TASTING NOTES BY WINEMAKER CHARLES SMITH

Beef tartar, cedar, dried cherries, with the coolness of an autumn evening in Seville. Tobacco, dried fig, and crushed stone drive this wine. Focused to the exciting conclusion.



VINTAGE NOTES

The 2020 vintage might be the best vintage that we have ever had in Washington state history. We had an incredible growing season that was long and temperate, allowing the fruit to ripen evenly. The wines are focused, rich, complex and lively. The reds are restrained and elegant, yet powerful with incredible tension and balance. Our white and rosé wines are wonderfully rich on the palate but balanced with enough acid to make the wines complete. We are excited to see how these wines evolve!

CURRENT & PAST SCORES

92 Points, Eric Guido-Vinous

"...opens slowly in the glass, as coaxing reveals black raspberries, dusty rose and hints of white pepper. Silky-smooth yet savory, almost salty, this washes across the palate with ease, driven by brisk acidity and with masses of tart red fruit. The 2020 tapers off with a fine coating of edgy tannins that are begging for further cellaring, as nuances of dried strawberry and rosemary slowly fade."

93 Points, James Suckling (v2019)

93 Points, Jeb Dunnuck (v2019)

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: 2.6 tons per acre, native yeast, 100% whole berry fermentation in French oak tank, 49 days on skins I 22 months aged on lees in 50% new French oak barriques I 450 cases

Wine Analysis: 5.5 g/L titratable acidity, 3.85 pH, 14% alcohol, no residual sugar **UPC**: 184745300059

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