

2021 SIGNATURE SERIES TEMPRANILLO



WINE CLUB
Quarterly Allotment
Winter 2023 Winemaker's Selection

VARIETAL COMPOSITION	Tempranillo 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven	
HARVEST	September 21, 2021	
	Tonnage: 0.675	Brix: 21°
TECHNICAL DATA	ABV: 11.5%	RS: 0%
	TA: 5.85 g/L	Ph: 3.99
COOPERAGE	21 mo. Neutral French Oak	
PRODUCTION	32 Cases	

TASTING NOTES

Our Tempranillo is a smooth, complex red that is a great sip for the holidays. Floral and earthy notes on the nose give way to dark fruits such as black currant and black cherry with a touch of cacao and cedar on the palate. Ample yet soft tannins coat the palate.

PAIRING NOTES

This is a great wine for your holiday table! The earthy, floral and dark fruit notes complement lean cuts of meat like lamb and venison. Think venison stew or herb crusted lamb or set the table with a meaty lasagna.

Preferred Dish: Herb-Crusted Lamb Lollipops

WINEMAKING NOTES

The 2021 vintage is the first year we included the Viognier skins in the Tempranillo ferment. We love the results and will continue this process with each vintage! The Viognier skins add a beautiful bouquet on the nose. Once the wine is given some time to open the viognier skins really shine through this wine, bursting with multiple floral aromas.

VINTAGE NOTES

The 2021 vintage overall was somewhat challenging especially as we moved into the red harvest, mainly because of excess precipitation. However, the fruit had great development early on lending itself to a good vintage! Regardless of these challenges the 2021 Tempranillo developed into a well balanced wine with mouth coating tannins and fabulous aromas.

HAWK HAVEN
Vineyard & Winery