

Michael Florentino

2012 Tinto Fino

Columbia Valley, AVA

The Vintage:

The 2012 harvest turned out to be an exceptional year and most growers and winemakers were very excited about it! It was over all, above average in temperatures, which allowed for better ripening. Acidity was lower, and pH was in the normal range. The growing season varied by month. We had a very warm April, with record breaking temps, followed by a wet and cool June and stormy July. August was very hot and dry. During crush time, the weather was very pleasant, which was a big change from last year and made for a nicer wine making experience!

Tasting Notes:

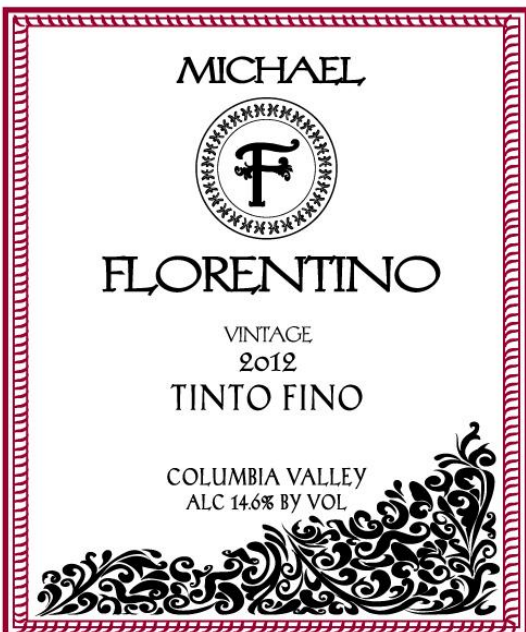
The nose and front palate has lots of red fruits, like strawberry and raspberry. Then the mid palate has some clove, earthy tones followed by some balanced tannins and a citrus ending.

Wine Makers comments

Tempranillo is our largest varietal that we harvested in 2012. We use Tempranillo, like most winery's use Cabernet Sauvignon for big bolder wines. Tinto Fino is one of the many names the Spanish use for Tempranillo, which is their fine red wine. (Tinto [red wine] & Fino [Fine-premium])

Vineyards:

Tempranillo – *Stone Tree Vineyard – Wahluke slope*
Coyote Canyon Vineyard -Horse Heaven Hills
Malbec – *Dineen Vineyard – Yakima Valley*
Cab Franc – *Dineen Vineyard – Yakima Valley*



Blend

Tempranillo	85%
Malbec:	12%
Cab Franc	03%

Production

220 Cases

Gold Medal

San Francisco chronicle Wine Awards 2015