

# 2015 VIDON

## *Explorer* Tempranillo

### **The Wine**

The 1<sup>st</sup> vintage from this block planted in 2012. An almost ideal growing season that delivered exceptional fruit with larger than normal clusters. Averaged three weeks early from bud break through harvest, conditions were mostly dry and warmer than normal throughout the summer. Harvest was on September 15<sup>th</sup> and bottling on August 15<sup>th</sup>, 2016.

100% Tempranillo  
Production: 140 cases  
ALC: 13.4% pH: 3.6 TA: 4.3  
SRP: \$50  
Release: February 2016

### **The Tempranillo Block**

Located in the Chehalem Mountains AVA between 450 and 500 feet of elevation, 3 miles north of the Dundee Hills. The 0.8 acre block is southeast facing and quite rocky with a vine density of 1,244 per acre.

### **The Winemaking**

Minimal intervention is our winemaking philosophy. The processes are gentle and natural with gravity used whenever possible to avoid pumping - meaning a forklift is often required. The grapes are picked by hand and delivered in small bins to the winery on the vineyard. The fruit is generally very clean when it arrives but it is hand-sorted again before passing into the de-stemmer and 1 ½ ton fermentation tanks. After an initial "cold soak" (below 60 degrees) for 3 to 5 days to extract color and flavor, fermentation is allowed to occur spontaneously with indigenous yeasts. The cap is punched down by hand, usually twice each day in the beginning and as needed thereafter. After fermentation is complete (usually 7 to 10 days) the wine is allowed to settle for a few days before being moved into French oak barrels and then into the barrel room for aging and malolactic fermentation.



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