



2019 The Tempo

Harvest Dates: September 24th - October 22nd, 2019 | **Alcohol label %:** 14.4 | **pH:** 3.7 | **Residual Sugar (g/L):** 0.0

Winemaking

The grapes used in the 2019 Tempo were fermented and macerated on skins in 1-ton open-top tanks for a range of 15-21 days. These fermentations were punched down 2-3X daily.

Aging

Aged in new and used French oak barriques and puncheons (~25% new).

