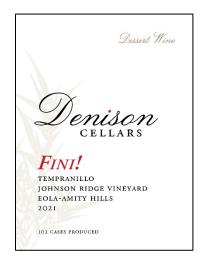
2021 DENISON CELLARS FINI!

JOHNSON RIDGE VINEYARD TEMPRANILLO DESSERT WINE

EOLA-AMITY HILLS AVA, OREGON



THE VINTAGE

The 2021 growing season got off to a mild and drier than normal start with budbreak occurring in mid-April. The growing season ranged from slightly lower than average temperatures that were punctuated by extreme heat spikes in late June and mid-July. Fortunately, the fruit was not damaged by the extreme heat (temperatures up to 115 degrees Fahrenheit), as clusters were barely formed so were less susceptible to sunburn. September was cooler than normal, allowing the fruit to slowly develop to optimal maturity. The quality of the harvested fruit was high, and the fruit for this wine was harvested on October 1st.

THE WINE

The 2021 **FINI!** features Tempranillo from the warmest section of Johnson Ridge Vineyard. Produced in a true Porto style, this wine displays deep ruby color, aromas of marionberry, dark cherry, blackberry preserves, and hints of caramel and vanilla. Mouth-filling flavors of blackberry and black cherry follow, with ripe velvety tannins and medium sweetness rounding out the mid palate. The finish is very long and seems to linger forever; this is the perfect dessert wine to finish a fine dining experience!

The fruit was harvested on October 1st and spent four days in a cold-soak to extract color. The whole-cluster fermentation was completed in a small one-ton bin and high proof spirits (Neutral Spirits From Grapes – NSFG) were added on day 4 to arrest the fermentation. Neutral French oak barrels were used for aging and the wine spent 20 months in barrel before bottling. Bottling was completed in September of 2023; 100 cases were produced.

The 2021 Denison Cellars *FINI!* Tempranillo is unfined and unfiltered, and is bottled in 375 ml glass under a Diam cork closure.

Harvest Date: Oct. 1st Brix: 23.0 °

pH: 3.70 **Final TA:** 4.80 g/L

Alcohol: 19.0% **Production:** 100 cases of 12 x 375 ml bottles

Suggested Retail: \$45 **Winemaker:** Tim Wilson

www.denisoncellars.com 541.517.3370