

BITNER VINEYARDS

2021 TEMPRANILLO - DISFRUTAR

Lanae Ridge Vineyard - Snake River Valley, Idaho
The Worker Bee Collection

Internationally known bee biologist, Dr. Ron Bitner has worked with bees and vineyard management for over four decades. This passion is matched only by his appreciation for our skilled vineyard crews who work tirelessly during the growing season.

Leaf thinning improves airflow throughout the vineyard to inhibit mildew. Grape clusters are thinned during veraison (color changing) to produce optimally ripened fruit. Finally, the ripe grapes are meticulously hand-harvested to ensure that only the best fruit is collected for the wine.

Idaho artist Felicia Weston pays tribute to these dedicated workers, showcasing one woman seen here hand-harvesting at the culmination of her season-long labors.

This Tempranillo is named *Disfrutar* (Spanish for “to enjoy”). Produced in the Joven (“young”) style, it is lightly oaked so as not to dominate the fresh fruit flavors. Together, the words inspire us to enjoy this wine in its youth.

Tasting Notes

Bright, cherry-red fruit flavors of raspberry and plum greet the palate, with a slight peppery note and a luscious, medium-length finish.

Wine Makers: James Nederend & Martin Fujishin

Varietal: Tempranillo

Vineyard: Lanae Ridge Vineyard

Appellation: Snake River Valley, Idaho

Alcohol: 13.2%

Residual Sugar: 1.0%

Production: 112 cases

Price: \$26 / Member \$22.10

Perfect Pairings

Ideal for everyday drinking, this easy-going wine is best served slightly chilled. It’s delicious on its own or when sipped alongside casual dishes such as barbecue chicken, spicy-slaw chorizo tacos, stuffed chili relleno, and goat cheese empanadas.

