



COQUEREL

2023 TEMPRANILLO | WALNUT WASH VINEYARD

————— | CALISTOGA, NAPA VALLEY | —————

OVERVIEW

Coquerel Family Wine Estates is located just beyond the town of Calistoga at the north end of the Napa Valley. The heart and soul of our winery is our Walnut Wash estate vineyard, a gorgeous, oak-studded property that sits in the afternoon shadows of the Mayacamas Mountains. Since 2005, we have done extensive enhancement and replanting of the site to ensure world-class fruit from vintage to vintage. The combination of warm temperatures and deep, clay soils make this ideal terroir for Sauvignon Blanc, our flagship variety. It also produces exceptional Cabernet Sauvignon, Cabernet Franc, Verdelho, Tempranillo and Petite Sirah. In 2015, we planted 5 acres of estate Cabernet Sauvignon on clay soil (clone 169 and 4 on rootstock 3309) and Cabernet Franc (clone 214 on riparia) with narrow high density 3x5 spacing.

VINTAGE

The winter preceding the 2023 vintage was very wet, with significantly above-average rainfall, which replenished soils and set up healthy vine growth. Spring was cool and delayed; bud-break, flowering and veraison were all pushed back compared to recent years. For example, bud-burst for Cabernets didn't start until mid-April, rather than late March in a "normal" year. Summer stayed relatively mild: there were few (if any) extreme heat spikes; many days stayed in the 80s-90s°F rather than 100+°F. The "hang time" was longer than usual. Because of the coolish growing season and lack of late heat/rain stress, growers had more time to wait for physiological ripeness. Harvest started later than usual: whites began arriving in early September in many places; red varieties (especially Cabernet Sauvignon) were picked well into October. Yields were generally average to above average, thanks to healthy fruit-set and favorable conditions.

WINEMAKING

Our 2023 Tempranillo is crafted from estate fruit grown at our Walnut Wash Vineyard in Calistoga. The winemaking process is designed to highlight the variety's bold character: the grapes were de-stemmed, crushed, and cold-macerated for 48 hours. We employed consistent punch-downs during fermentation to achieve optimal flavor extraction. Following fermentation, the wine was pressed and barreled before completing malolactic fermentation. It was aged for 22 months in French oak (25% new) and bottled in early June 2025.

TASTING NOTES

The nose opens with deep, fruit-forward aromas of black currant and ripe plum. The palate is characterized by a sophisticated interplay of white peppercorn and black cherry, underscored by savory, earthy notes. This wine offers a full-bodied mouthfeel that is both structured and expansive, delivering a classic expression of Calistoga-grown Tempranillo.

STATISTICS

COMPOSITION	100% Tempranillo	TA	4.65 g/L
REGION	Calistoga, Napa Valley	pH	4.0
VINEYARD	Coquerel Estate, Walnut Wash Vineyard	ALCOHOL	14.9%
FERMENTATION	French Oak barrels (25% new)	CASES	100
AGING	22 Months		

