



2012 MOURVÉDRE

HORSE HEAVEN HILLS



WINEMAKER'S NOTES

Mourvèdre is a lighter bodied varietal with ample acidity - resulting in a wine that exhibits soft tannins, lively acid and pairs well with food. This wine is loaded with red currant, cranberry and white pepper. In the palate, the fruit is bright and lush, balanced by a hint of sweet oak. The fresh acidity in this dynamic red leaves you wanting more.

VINEYARD SOURCE

The fruit for this wine is grown at our acclaimed Spice Cabinet Vineyard in the Horse Heaven Hills. This vineyard sits on a Southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding intense afternoon rays.

GROWING SEASON

2012 was slightly warmer than average. We started the season off with a cool March that rolled into a warm April and May. Despite cooler temperatures in June, above average temperatures in July and August allowed for even ripening, controlled canopy growth and reduced pest and disease pressure. A warm, dry September allowed for longer hang time of the grapes, which contributed to concentrated flavor development along with ripe tannins.

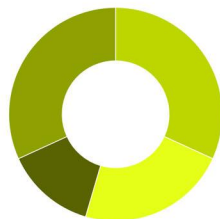
WINEMAKING

At the winery, the handpicked fruit was gently destemmed, but not crushed to preserve as much whole-berry as possible. We fermented the wine in small open top fermentors with twice daily punch downs. After draining, the free-run wine was racked to a blend of new and old French oak barrels for malolactic fermentation. The wine was aged in barrel for 26 months before being blended.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend 100%	Mourvèdre
Alcohol	14.4%
T.A.	0.46 g/100 ml
pH	3.61

SENSORY INDICATOR



- Red Currant
- Cranberry
- White Pepper
- Sweet Oak

