



2013 MOURVÈDRE HORSE HEAVEN HILLS



WINEMAKER'S NOTES

Notes of white pepper, red currants and warm baking spices create layers of complexity in this wine. Powdery tannins provide great texture and body, leading into a lengthy, elegant finish.

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 the intense afternoon rays.

GROWING SEASON

2013 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. We saw veraison two weeks earlier than normal, and began harvest a week ahead of schedule. 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 try 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 wine, the free-run wine was racked to two older French oak barrels and one new French Oak barrel for malolactic fermentation. The wine was aged in barrel for 30 months before being blended together.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	88% Mourvedre, 12% Syrah
Alcohol	14.4%
T.A.	0.61 g/100 ml
pH	3.92

SENSORY INDICATOR



- Red Currant
- Cranberry
- White Pepper
- Warm Baking Spices

