

# Mourvedre

LABEL: SMALL LOT

AVA: HORSE HEAVEN HILLS

VIN: 2017



## 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 to an elegant, lengthy finish.

## VINEYARD SOURCING

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

The 2017 vintage started in early September, which is what we typically expect. The past 4-5 years have brought grapes in as early as the middle of August. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity. Some cold events in mid-October definitely put the pressure on to get fruit off the vines. Despite the cool spell, our fruit had plenty of time to ripen, developing intense flavors and dusty tannins.

## WINEMAKING

The grapes were harvested and sorted in the vineyards with our "Selective Harvester" to allow for maximum hangtime and flavor development. The fruit was not crushed in order to preserve as much whole-berry as possible. We fermented the fruit in a stainless steel tank with a combination of pumpovers and rack & returns (délestage) to control extraction and flavors. After fermentation, the wine was racked to neutral oak barrels for malolactic fermentation. The wine was barrel aged for 20 months.

## TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 79% Mourvedre, 20% Syrah, 1% Grenache

Alcohol: 14.1%

T.A: 0.50 g/100mL

pH: 3.84