

Mourvédre

LABEL: SMALL LOT

AVA: HORSE HEAVEN HILLS

VIN: 2022



WINEMAKER'S NOTES

This Mourvèdre pours a bright ruby red and opens with inviting aromas of strawberry, rhubarb and tart red fruit. It is medium-bodied and smooth on the palate, showing flavors of red currant, a touch of clove, and a hint of white pepper. The finish is smooth and approachable, lingering with soft spice and juicy red fruit. Easy to enjoy and great with food, it pairs perfectly with filet mignon, roasted chicken, or even a cozy bowl of tomato bisque.

VINEYARD SOURCING

The fruit for this wine is grown at our Spice Cabinet and Milt's Vineyards on the Horse Heaven Hills. Exposed to dappled sunlight, allowing for uniform ripening and flavor development. Well balanced crop levels have allowed us to create wines with great depth and concentration.

GROWING SEASON

The 2022 vintage started out cool and wet. A mid-April blizzard caused bud break to be behind by two to three weeks. The delayed timeline carried all the way through harvest. Warmer than normal temperatures in September and October, and the lack of end of harvest frost allowed for longer hang time and flavor development during the hot, but brief harvest.

WINEMAKING

Harvest Date: November 3, 2022

Primary Fermentation: Small open top vessels with twice daily punchdowns.

Aging: 18+ months in 16% new French oak, 84% neutral oak

Blending Date: July 10, 2024

Bottling Date: August 7, 2024

Drinkability: 2025-2031

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 80% Mourvedre, 18% Syrah, 2% Grenache

Alcohol: 13.9%

T.A: 0.62 g/100 ml

pH: 3.84

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