



## 2010 Winemaker Select Mourvedre

**Kestrel**  
VINTNERS

PASSION pas-sion [ pash'n ] noun 1. A strong affection or enthusiasm for an object, concept, etc. (A passion for wine)

PHILOSOPHY phi-los-o-phy [ fi lössäfee ] noun 1. A set of ideas or beliefs relating to a particular field or activity; an underlying theory (Our philosophy on wine)

What happens when passion and philosophy come together in perfect harmony in wine? KestrelVintner's Winemaker Select Series. Our passion demands the search for perfection even though we realize perfection is unattainable. The Winemaker Select Series is Kestrel's opportunity to exhibit this passion and creative desire to strive for perfection. These wines express our artisan philosophy regarding the use of unique varietals and fermentation, aging and experimentation of coupled with blending. From the grape to the glass you will experience our complete adoration of the process and result. We invite you to celebrate our passion and wine philosophy poured into every glass! Cheers!

**Winemakers Select Series**

**MOURVÈDRE**  
WASHINGTON STATE | YAKIMA VALLEY

ALC. 14.3% BY VOL.

### Vinification:

The wine is a blend of mostly Mourvèdre, but was co-fermented with Grenache, Syrah and Malbec to coax out every nuance possible and to enrich the character and complexity of the wine. My instincts tell me this is very important; to do blending prior to fermentation whenever possible. After draining and pressing, the wine was aged in small Hungarian, French, and American barrels for 26 months prior to bottling. Eighty-one percent of the grapes came from Olsen Vineyards. The remaining Nineteen percent came from Kestrel View Estate Vineyard, both are located high on the Roza, Northeast and North of Prosser. The Yakima Valley seems to be ideally suited for growing Rhone varietals, due to the long summer days that boast in excess of 16 hours of sunshine per day. Follow this with our extended autumns, of warm days and cool nights, factors perfect for producing grapes with ripe fruit flavors and good acidities.

### Winemaker notes:

The color is deep garnet with black undertones. In the aroma and on the pallet you will find an abundance of ripe red fruit flavors, and floral elements such as; red currant, cherry, rose-petals, dried herbs, cardamom and mulling spice. These combine with hints of Elkhart plum, black raspberry, minerals, coco and tea. The body is elegant and rich with a lingering finish. This delightful wine will pair superbly with food, it is balanced, complex and boasts structure.

For maximum enjoyment please aerate or decant.

**Blend:** 76% Mourvedre, 14 % Syrah, 5% Malbec and 5% Grenache

**Vineyard Source:** 81% Olsen Vineyards and 19% Kestrel View Estate Vineyards

**Cases Produced:** 317

**Ripe red fruit flavors & floral elements combine to create a rich wine with a lingering finish**

**"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."**

– Flint Nelson, winemaker

509 | 786 | CORK (2675)