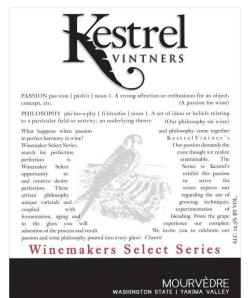


## 2011 Winemaker Select Mourvedre



Vinification:

The wine is a blend of mostly Mourvédre, but was co-fermented with Grenache and Syrah to coax out every nuance possible and to enrich the character and complexity of the wine. My instincts tell me that it is very important to blend 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. Ninety-six percent of the grapes came from Olsen Vineyards. The remaining four 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, rosepetals, dried herbs, cardamom and mulling spice. These combine with hints of Elkhart plum, black raspberry, minerals, cocoa 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.

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

Blend: 86%Mourvedre, 10%Grenache and 4% Syrah

Vineyard Source: 96% Olsen Vineyards and 4% Kestrel View

**Estate Vineyards** 

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

- Flint Nelson, winemaker

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