

2012 WINEMAKERS SELECT MOURVÈDRE

WINEMAKER'S SELECT SERIES



PASSION pas·sh·ion [pàsh'n] noun 1. A strong affection or enthusiasm for an object, concept, etc. (A passion for wine)

PHILOSOPHY phi·los·o·phy [fi lóssəfee] 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 in perfect harmony in wine?

Winemaker Select Series.

search for perfection

perfection is

Winemaker Select

opportunity to

and creative desire

perfection. These

artisan philosophy

unique varietals and

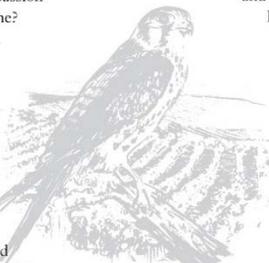
coupled with

fermentation, aging and

to the glass you will

adoration of the process and result.

passion and wine philosophy poured into every glass! Cheers!



and philosophy come together

Kestrel Vintner's

Our passion demands the

even though we realize

unattainable. The

Series is Kestrel's

exhibit this passion

to strive for

wines express our

regarding the use of

growing techniques,

experimentation of

blending. From the grape

experience our complete

We invite you to celebrate our

We invite you to celebrate our

ALC. 14.3% BY VOL.

Winemakers Select Series

MOURVÈDRE
WASHINGTON STATE | YAKIMA VALLEY

Tasting Notes:

Notes from the Winemaker:

A rich garnet color with ruby edges is a beautiful sight to see in this wine. Aromas of cherry pie and blueberries with some sweet oak open up after decanting. An earthy mouth feel with lots of texture and tingling acidity tastes a little like chocolate and herbs. This medium bodied wine has a nice long finish with complexity and depth, a little more like jelly than jam. Our Mourvèdre will pair superbly with grilled red meats.

This is an interesting take on Mourvèdre, as the wine was co-fermented with Grenache to add complexity and depth. It is fairly common for wineries to co-ferment Syrah with Viognier, but Mourvèdre and Grenache is not your typical co-ferment. Mourvèdre can have a very nice herbal characteristic with a lot of pepper. Grenache holds its acidity very well and has brighter fruit aromatics. After draining and pressing, the wine was aged in Hungarian, French, and American barrels for about 26 months. Before bottling, a little Dolcetto was added to the blend. It gave a little more complexity to the finished wine.

Ninety-five percent of the grapes came from Olsen Vineyards. The remaining five percent came from Kestrel View Estate Vineyard, both of which are located high on the Roza, north and east and Prosser. The Yakima Valley is ideally suited for growing Rhone varietals, due to the long summer days that boast in excess of 16 hours of sunshine. That sunshine, combined with our extended autumns of warm days and cool nights, provide perfect conditions for producing grapes with ripe fruit flavors and good acidities.

Alcohol

14.3%

Vineyard

95% Olsen Vineyards
5% Kestrel View
Estate Vineyards

Blend

77% Mourvèdre, 18%
Grenache and 5%
Dolcetto

Case Production

210 Cases

RED WINE-BRAISED SHORT RIBS

PAIR WITH 2012 WINEMAKER'S SELECT MOURVÈDRE

Ingredients:

5 pounds bone-in beef short ribs, cut crosswise into 2-inch pieces
Kosher salt and freshly ground black pepper
3 tablespoons vegetable oil
3 medium onions, chopped
3 medium carrots, peeled, chopped
2 celery stalks, chopped
3 tablespoons all-purpose flour
1 tablespoon tomato paste
1 750 ml bottle dry red wine
10 sprigs flat-leaf parsley
8 sprigs thyme
4 sprigs oregano
2 sprigs rosemary
2 fresh or dried bay leaves
1 head of garlic, halved crosswise
4 cups low-salt beef stock



Preparation:

Preheat oven to 350°. Season short ribs with salt and pepper. Heat oil in a large Dutch oven over medium-high. Working in 2 batches, brown short ribs on all sides, about 8 minutes per batch. Transfer short ribs to a plate. Pour off all but 3 Tbsp. drippings from pot.

Add onions, carrots, and celery to pot and cook over medium-high heat, stirring often, until onions are browned, about 5 minutes. Add flour and tomato paste; cook, stirring constantly, until well combined and deep red, 2-3 minutes. Stir in wine, then add short ribs with any accumulated juices. Bring to a boil; lower heat to medium and simmer until wine is reduced by half, about 25 minutes. Add all herbs to pot along with garlic. Stir in stock. Bring to a boil, cover, and transfer to oven.

Cook until short ribs are tender, 2–2½ hours. Transfer short ribs to a platter. Strain sauce from pot into a measuring cup. Spoon fat from surface of sauce and discard; season sauce to taste with salt and pepper. Serve in shallow bowls over mashed potatoes with sauce spooned over.