

2013 MOURVÈDRE

WINEMAKER'S SELECT SERIES



VINIFICATION:

An interesting take on Mourvèdre, this wine was co-fermented with a small amount of Grenache. Mourvèdre tends to have nice herbal and pepper characteristics, while Grenache holds acidity very well and has bright fruit aromas, adding complexity and depth to this wine. It was aged in Hungarian, French and American barrels for 26 months. Before being bottled Malbec was added to the blend adding richness and fruit complexity to the finished wine.

WINEMAKER'S NOTES:

The color is deep purple fading to a pale ruby on the edges. Decant this wine and serve at room temperature, allowing the wine to open up so you can enjoy all of the aromatics it has to offer. On the nose you'll find aromatics of blackberry, blueberry, violets. Mocha and spices are noticeable as the wine decants and warms. Bright, with soft tannins and an earthy mouthfeel, the elegance of this medium bodied wine coats your mouth with a long finish that lingers with a tart acidity.

YOUR TASTING NOTES:

You'll find aromatics of blackberry, blueberry and violets followed by mocha and spices as the wine decants and warms

AGING PROFILE

26 months in Hungarian, French and American Oak

VINEYARD

90.5% Olsen Vineyards
9.5% Kestrel View Estate Vineyards

BLEND

90.5% Mourvedre
9.5% Malbec

TECHNICAL

Alc. 13.9%
pH: 3.8
TA: 5.85

CASES

300