

2014 MOURVÈDRE

WINEMAKER'S SELECT SERIES



The palate adds to the floral element with notes of lavender and rosemary with a crisp acidity and smooth tannins

VINIFICATION:

Originating in Spain and commonly used as a blending grape, we find that the wild, floral, and spicy characteristics of Mourvèdre deserve a label of its own. This Rhone variety thrives in Washington soil and weather, always providing an exciting arsenal of flavors. These particular grapes come from Olsen Estates Vineyard and were tenderly cared for from bud to hand-picking, much like our own Kestrel View Estate Vineyard.

WINEMAKER'S NOTES:

The beautiful deep purple of this wine promises a wild adventure! We recommend decanting this wine to allow the nose and palate to fully blossom. The nose delights with black currant and wild rose. The palate adds to the floral element with notes of lavender and rosemary with a crisp acidity and smooth tannins. The finish is smooth and soothing- the perfect close to an exciting trip of the senses!

YOUR TASTING NOTES:

AGING PROFILE

22 months in Oak

VINEYARD

Olsen Estates

BLEND

100% Mourvèdre

TECHNICAL

ALC. 13.9%

PH: 3.53

CASES

306

ROSEMARY CHICKEN SALAD SANDWICH

PAIR WITH 2014 WINEMAKER'S SELECT MOURVÈDRE

INGREDIENTS:

- 3c chopped roasted chicken breasts
- 1/3c chopped green onions
- 1/4c chopped smoked almonds
- 1/4c plain greek yogurt
- 1/4c mayonnaise
- 1tsp fresh chopped rosemary
- 1tsp dijon mustard
- salt and pepper to taste
- red leaf lettuce
- whole-grain bread



PREPARATION:

- Combine the chicken, green onions, almonds, yogurt, mayonnaise, rosemary, and mustard in a large bowl.
- Mix well, adding salt and pepper to taste.
- Place a leaf of lettuce on a slice of whole-grain bread.
- Spread 2/3 cup of chicken salad mixture on each bread/lettuce combination.
- Top with another slice of bread, cutting sandwich diagonally in half.

Perfect for a picnic with a glass of 2014 Mourvèdre!