



# 2013 Mourvèdre

## Yakima Valley

### Arthur's Vineyard

**DavenLore**  
winery

**CASES PRODUCED: 50**

#### WINEMAKER NOTES

The long wait is over and a new Mourvèdre is at hand. Presenting another fine example of Yakima Valley Mourvèdre. This wine opens with blackberry, red cherry, red raspberry and strawberry aromas. With Mourvèdre comes spice, and this year it is like a Mediterranean dry rub with lemon pepper. Hints of cinnamon and clove come into play when it opens up. As I typically do, I taste the wines the next day to see how the wine changes. It's still red cherry, but develops plum, allspice, licorice, heady aromatic yellow rose and vanilla bean aromas. The finish lingers like a romantic evening that you hope never ends. I predict this wine will go fast, Mourvèdre is extremely popular. This is the last Mourvèdre from this particular vineyard of grower Art Denhoed's, since in the future the grapes will be used for a rosé program. Don't worry, we will have one next year from Horse Heaven Hills that Sonya is very excited about. *Gordon Taylor, Winemaker*

*Sonya Says, "Mourvèdre, need I say more? Cheers!"*

#### VINEYARD

**Location:** ARTHUR'S VINEYARD, BLOCK 15, SR 241

**Planted:** 2003, virgin soil

**Aspect:** East

**Soil:** Scoon Series. This site consists of shallow, well drained soils formed in loess and silty alluvium over a cement like duripan. Scoon soils are on terraces and alluvial fans.

#### WINEMAKING

**Harvested by Hand:** October 30, 2013

**Brix:** 22.0 **pH:** 3.32

**Yeast:** Anchor NT-112

**Fermentation:** 5 days

**Maximum temperature:** 75°F

**MOURVÈDRE**  
YAKIMA VALLEY  
ARTHUR'S VINEYARD

**Wine Lore:** One of the more interesting characteristics of a Mourvèdre wine is the peppercorn aroma typical of this grape variety. The amount of spice that it gives to the wine makes it a good wine on its own, but also serves as part of the "spice box" when wines are blended. Whether the peppercorn character is white or black, let this wine add some spice to your life.



#### TECHNICAL DATA

**Alcohol:** 13.5%

**Final pH:** 3.25

**Blend:**

95% Mourvèdre Arthur's Vineyard

4% Grenache Lonesome Spring Ranch

1% Syrah Newhouse Family Vineyard

**Bottled:** April 4, 2016

**Potential Aging:** 3-5 years

#### FOOD PAIRINGS

Steak au poivre

Mushroom risotto

Classical spanish frittata

Shepard's pie

Spaghetti carbonara

