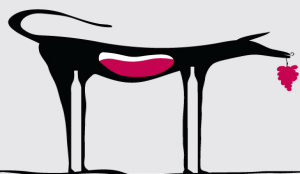


2014 Mourvèdre

Horse Heaven Hills

CASES PRODUCED: 107



DavenLore
winery

WINEMAKER NOTES

Wines from this grape are sometimes light in color, but not our 2014 Mourvèdre. It is as dark and rich as it gets. Our first Mourvèdre from the Horse Heaven Hills has enough backbone to put it on some newer oak barrels. The combination is impressive for its complexity and pepper spice. Flavors of blackberry, plum and fig go nicely with the vanilla and cedar from the oak barrel. A savory flavor of bacon comes through with the sweetness of butterscotch and chocolate. This wine lingers on the palette with big tannins and shows that a bold Mourvèdre can be achieved in a warm location like the Horse Heaven Hills.

Gordon Taylor, Winemaker

Sonya Says: Nothing but smiles with this one. My heart is happy and going to be very healthy :) :)

VINEYARD

LOCATION: ALDER RIDGE VINEYARD, HORSE HEAVEN HILLS

PLANTED: 1998 **SOIL:** Warden Fine Sandy Loam

LOCATION: NEWHOUSE VINEYARD, SNIPES MOUNTAIN

PLANTED: 1999 **SLOPE:** South

SOIL: Harwood-Burke-Wiehl silt loam formed in the Snipes Mountain conglomerate. High level worn river cobbles prior to last ice age.

WINEMAKING

MOURVÈDRE • ALDER RIDGE VINEYARD

Harvested by hand: October 9th, 2014

Brix: 28.2 **pH:** 4.0 **Yeast:** Anchor NT-112 **Max Temp:** 82°F

Fermentation: 7 Days **Pressed:** October 16th, 2014

SYRAH • NEWHOUSE VINEYARD

Harvested by hand: September 22nd, 2014

Brix: 27 **pH:** 3.90 **Yeast:** EC1118 **Max Temp:** 84°F

Fermentation: 6Days **Pressed:** September 28th, 2014

GRENAÇHE • LONESOME SPRING RANCH

Harvested by hand: October 17th, 2014

Brix: 27 **pH:** 3.57 **Yeast:** Anchor NT-112 **Max Temp:** 86°F

Fermentation: 8 Days **Pressed:** October 25th, 2014

Mourvèdre

HORSE HEAVEN HILLS

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: 3.58

BLEND:

95% Mourvèdre ~ Alder Ridge

3% Syrah ~ Newhouse Vineyards

2% Grenache ~ Lonesome Spring Ranch

BOTTLED: September 14th, 2017

POTENTIAL AGING: 2-6 years

FOOD PAIRINGS

Black pepper crusted seared tuna

Wild mushroom risotto

Spinach salad with warm bacon dressing

Quiche Lorraine

Raspberry cream brûlée

