# 2016 Mourvedre HORSE HEAVEN HILLS



#### WINEMAKER NOTES

In 2016 I brought in 3 different Mourvèdre from 3 different AVA's (American viticulture areas) to see how each location might show for this spicy Rhône variety. Mourvèdre lovers can rejoice at the body and heft that the Horse Heaven Hills brings to this grape. Winemakers often use this grape to add spice to a blend and this one does not disappoint. Black Pepper, a Mourvèdre trade mark, is subtle at first but builds as the wine is exposed to your tastebuds. Smoke and spiced meats also round out the spice, while raspberry, cherry and Italian plum add to the freshness of this wine. The tannins are approachable and smooth which makes this wine extremely drinkable (if I was in Australia, I might say quaffable) but the finish lingers a long time as you experience the interestin nuances of this variety.

Gordon Taylor, Winemaker

## **VINEYARD**

LOCATION: DOUBLE CANYON VINEYARDS,

HORSE HEAVEN HILLS

**PLANTED:** 2007 **SOIL:** Warden fine sandy loam

LOCATION: ALDER RIDGE VINEYARD,

HORSE HEAVEN HILLS

PLANTED: 1998 SOIL: Warden Fine Sandy Loam

### WINEMAKING

Mourvedre- Alder Ridge Vineyard

HARVESTED: OCTOBER 18, 2016

**BRIX: 25.8** Max Temp: 86 YEAST: ICV-OKAY

**FERMENTATION**: 7 Days PRESSED: OCTOBER 24, 2016

PETIT VERDOT - DOUBLE CANYON VINEYARD

HARVESTED: OCTOBER 19, 2016

**YEAST**: ICV OKAY/PDM **BRIX**: 27 Max Temp: 81

**FERMENTATION**: 7 Days PRESSED: OCTOBER 26, 2016

**DURIF - ALDER RIDGE VINEYARD** 

HARVESTED: SEPTEMBER 13, 2016

**BRIX**: 25 Max Temp: 83 **YEAST**: NT-116

**FERMENTATION**: 6 Days **PRESSED**: SEPT 819 2016

#### Mourvedre

Horse Heaven Hills

Wine Lore: One of the most interesting characteristics of Mourvedre is the peppercorn aroma typical of this grape variety. The amount of spice given to the wine allows it to stand 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:** 15.5%

FINAL PH: 3.7

**RESIDUAL SUGAR: 0** 

**BLEND:** 86% MOURVEDRE

8% Durif

**6% Petit Verdot** 

**BOTTLED:** JUNE 7, 2021

**CASES PRODUCED:** 86 CASES

#### FOOD PAIRINGS

French Lentils Provençal

Chinese Hot Pot

**Bouillabaisse** 

Rigatoni with Braised Lamb

Ragu

Strawberry Shortcake