



2014 MOURVÈDRE

COLUMBIA VALLEY

LIMITED RELEASE



WINEMAKER'S NOTES

"MOURVÈDRE IS MOST EXPRESSIVE IN A WARM VINTAGE, IT LOVES THE HEAT OF A WASHINGTON STATE SUMMER AND 2014 CERTAINLY GAVE US ALL OF THIS! THE MEATY, RICH, COMPLEX LAYERS THAT DEVELOPED ARE DECADENT AND INTERESTING. A REALLY FUN COMBINATION FOR THE RHÔNE BASED VARIETAL."

BOB BERTHEAU
WINEMAKER

VINTAGE

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes, allowing for pure varietal expression and soft mouthfeel.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Frequent airative racking takes place during barrel aging to soften tannins and enhance mouthfeel.
- Aged 18 months in 20% new French Oak.

TECHNICAL DATA

TOTAL ACIDITY	0.55 G/100 ML
pH	3.84
BLEND	100% MOURVÈDRE
% ALCOHOL	14.5%
CASES PRODUCED	500