



HORSE HEAVEN HILLS

2021 The Reserve Mourvèdre

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

VINEYARD NOTES

- Most of the fruit was sourced from a warm site within the interior of the Horse Heaven Hills.
- Vine growth patterns can be controlled through deficit irrigation, leading to better fruit exposure and smaller berries.
- Sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.

WINEMAKING NOTES

- Initial fermentation was conducted in small stainless-steel tanks where punch-downs or pump-overs took place twice per day.
- The wine aged over 25 months in 18% new French oak barrels and 82% neutral barrels, where malolactic conversion occurred.
- Racking took place every three months during the aging period to gently clarify the wine.

RECOMMENDED FOOD PAIRINGS

- Braised beef short ribs, rosemary pork chops, wild rice with portabellas

TASTING NOTES

This Horse Heaven Hills Mourvèdre opens with aromas of blackberries with a pleasant underlying note of white pepper. Dark fruit characters are repeated on the palate, supported by lush, velvety tannins. – Zach Richardson, Assistant Winemaker

TA: 0.62 g/100 mL

PH: 3.73

ALCOHOL: 14.8%

BLEND: 95% Mourvèdre and 5% Syrah

CASE PRODUCTION:

400