



2008 Mourvèdre

Philosophy

We have been growing Mourvèdre, another exciting addition to our Rhône collection, since 1996 and blending it in our Fleur de Montagne, a Chateauneuf-du-Pape style blend. 2002 was the first year we had two things happen – the quality was good enough to stand on its' own and we had some left over after we blended the Fleur. Mourvèdre



has been used in France for many years as a single varietal in the wines from the Bandol region in the South of France. It is also used as a major blending component in the wines from Chateauneuf-du-Pape in the Southern Rhône. It is a great varietal with complex aromas and flavors that can stand alone and provide structure and weight in a blend.

Vineyard Source

Our first Mourvèdre was grafted onto Cabernet Sauvignon vines in 1996 on a west facing slope. We quickly found that it is a very late ripener, often coming in later than the late harvest Viognier. When we decided we wanted more of this fruit, we purchased vines from Tablas Creek, a nursery owned by the Perrins of Chateau de Beaucastel. These vines were planted on a west facing slope in 1998 on 110R rootstock. In total we only have 1.2 acres, which generally produce 2-3 tons of fruit. Our micro climate is cooler than that of Bandol so our grapes develop a fruity medium bodied wine that is very versatile.

2008 Vintage

The growing season was exceptionally good in 2008. We had a warm summer followed by a cooling trend as we moved into September, slowing the ripening process, intensifying fruit flavors and producing

beautifully balanced sugars and acids. Leaf pulling gave each bunch the necessary sun exposure so that

the result is similar to the great 98 and 99 vintages. As usual the Mourvèdre was the last to be

harvested.

Harvest date	oct 5, 2008
Time in Oak	18 months
Bottling Date	Dec 2009
Cases Produced	121
Alcohol	13.3%

Winemaker's Tasting Notes

Swirl the glass and you will be flooded with rosemary and thyme spicy aromas. The second whiff reveals blueberry, plum and blackberry fruit. Finally a lingering wet stone aroma finishes the nose. Your mouth will be coated with bright sweet fruit flavors of blueberry, blackberry and black cherry. The flavors finish with a meaty and smokey, herbal spice and pepper. The dry wine is balanced with lingering flavors. Serve with posole, grilled game hens, winter stews and soups or smoked sausages

John MacCready, Owner & Winemaker