

Wallula Mourvèdre

2016 | HORSE HEAVEN HILLS



100% Mourvèdre Wallula Vineyard

TECHNICAL INFORMATION

pH: 3.93

TA: 5.1 g/liter

RS: 0.6 g/liter

14.7% Alcohol

225 cases produced



Harvest and Winemaking

2016 was a continuation of very warm vintages that Washington has experienced since 2013. We experienced brilliant sunny and hot weather during the summer and fall except for a few days of rain in mid-October.

We harvested 3.72 tons of Mourvèdre on September 19, 2016. Our timing was perfect as the grapes were just beginning to soften and shrivel.

As an experiment, we removed the bottom 1/3 of each cluster in half the Mourvèdre Block and the other half we left the clusters as we would normally adjust them. This experiment is the Rhône technique of cutting off the bottom of the cluster to increase ripeness and retain higher acidity. The two lots were hand harvested on the same day yet kept separate throughout the native yeast fermentation and into barrel. The wine from the cut clusters was slightly higher in acidity, fruitier, and had more freshness than the control lot of wine. The control was earthier and more peppery. Before bottling both lots were combined.

The Mourvèdre was cold soaked for three days and fermented in open top fermentation vessels for eight days before pressing. Only the free run wine was retained, which was aged in 100% French Oak Barrels (12% new) for 22 months prior to bottling.

Tasting

The Mourvèdre hue is dark red. Thrusting out of the glass are aromas of crushed granite rock, black cherry, cranberry, minerality, dried thyme, and white pepper. The Mourvèdre tastes very fresh, lively, lithe, and delicious. The flavors have a black cherry core that is wrapped with minerality, white pepper, and wind-blown desert herbs. The tannins are restrained and the acidity will cut through many cuisines like a samurai.

Thoughts on Mourvèdre

Mourvèdre is relatively rare in Washington although it is gaining momentum especially for use in the blending of GSM's. Mourvèdre is a very old grape and was possible introduced to Spain by the Phoenicians who traveled into Catalonia around 500 BCE.

Mourvèdre is typically used as a blending wine to add color, tannin structure and black fruit flavors to a wine.

We have used Mourvèdre for blending in other wines, but love to showcase it as a varietal, especially when sourced from Wallula Vineyard which is one of the best sites for this unique grape.

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