Wallula Mourvèdre

2014 | COLUMBIA VALLEY

100% Mourvèdre Wallula Vineyard

TECHNICAL INFORMATION

pH: 3.97
TA: 5.513 g/liter
RS: < 0.2 g/liter
14.8 % Alcohol
173 cases produced

Harvest and Winemaking

2014 was a remarkable vintage. It was the second warmest vintage in Washington State history, very prolific in tons of grapes per acre harvested, and one of the highest quality vintages ever.

Wallula Vineyard Block 81 Mourvèdre was planted in 1998 on a extremely steep slope on a rocky outcropping above the Columbia River. The view from this location is unrivaled.

All the grapes were hand harvested on October 9th. The grapes were hand sorted and destemmed, and fermented by yeasts native to Wallula Vineyard. The fermentation was punched down three times a day until pressing. Only the free wine was retained to create this amazing single vineyard Mourvèdre.

The Mourvèdre was aged in used French Oak barrels (225 liters) and was barrel stirred three time, and aged sur lie prior to bottling on February 19, 2016.

Tasting

The Mourvèdre has a dark red hue with nice clarity. The aromas consist of flint, wet rocks, rainier cherry, pepper and a hint of sagebrush.

A first taste of the wine reveals a soft and plush entry into the mouth with mid pallet flavors of cherry, tar, and both white and black pepper. The Wallula Vineyard Mourvedre has thick fine grain tannins which build towards a long finish. Enjoy through 2026.

Thoughts on Mourvèdre

Mourvedre is relatively rare in Washington although 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 blend in a healthy dose of Mourvèdre to the our El Conquistador and Rara Avis 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.

Mourvèdre is called Monastrall in Spain, Mataro in Australia for the GSM blends, and as a single-varietal in France (Bandol).

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isenhowercellars info@isenhowercellars.com isenhowervino

Isenhower Cellars | 3471 Pranger Road | Walla Walla, Washington 99362

www.isenhowercellars.com