



MAISON BLEUE

2014 Coureur des Bois Red Wine

Columbia Valley

Vintage

2014 was the hottest on record in Washington to date. Spring was warm, resulting in an even bud break, one to two weeks earlier than normal. This was followed by a nice even fruit set in the vineyard. As we progressed into summer, things heated up and stayed there, stretching well into September. It seemed like summer would never end. Then we received a nice break from the heat, as well as some much needed precipitation. As we transitioned into fall, temperatures returned to normal and harvest was nicely extended. The wines of 2014 are rich, structured wines with deep flavors and concentration.

Vineyards

The 2014 Coureur des Bois red wine hails from three very distinct sites. The Mourvèdre comes from Olsen Vineyard in the Yakima Valley, Syrah from Les Collines Vineyard and Cabernet Sauvignon from Waliser Vineyard located in the Walla Walla Valley. They encompass a diverse range of specific climates and soil types. The elevation of these vineyard sites ranges from 900 to 1,300 feet.

Harvest

September 19–October 10 • 24.8–26° Brix • 3.61–3.8 pH • 5.0–7.0 g/L TA

Winemaking

All of the fruit was gently destemmed and sorted into open top fermenters. A four- to six-day cold maceration under controlled temperatures occurred, after which the individual lots were inoculated with various Rhône yeast selections. Fermentations were punched down twice daily, with temperatures never reaching above 79° F. After 10–14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged in 228-liter French oak barrels for 18 months; 20% of these barrels were new. Racking occurred twice before bottling in March 2016. The final blend is 40% Mourvèdre, 40% Syrah and 25% Cabernet Sauvignon. This wine is drinkable upon release, but will gracefully age for the next 10–15 years.

Wine Analysis

14.5 % alcohol • 3.71 pH • 6.3 g/L TA

Tasting Notes

The Coureur des Bois captivates the senses with an intriguing bouquet of black currant, smoked meats, garrigue, white pepper, limestone and wild flowers. This leads to a rich and savory wine loaded with lush flavors of plum preserve, black cherry, olives, cassis, leather and red currant. It already has great intensity, impeccable length and superb aging potential. It will pair well with beef, lamb, wild game, rich flavored stews, and mild, firm savory cheeses.

Release Date: March 17, 2017

Cases Produced: 396