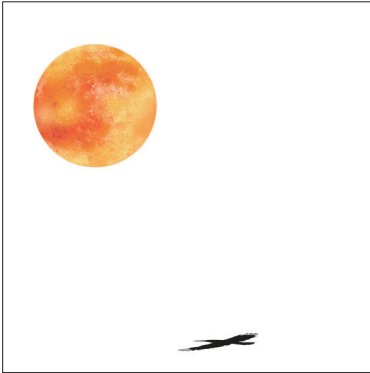


Elephant Seven

2018 Cosmic Reflection



TASTING NOTES

Classic Mourvèdre characteristics of gaminess and meatiness accented with red fruit and licorice. A dense bouquet of dried flowers, garrigue, and white pepper with an iodine driven minerality. The finish is pure and lively with nice acidity and supple tannins.

This wine can be enjoyed now but should evolve nicely up to 10 years from release.

WINEMAKER NOTES

A beautiful expression of how Mourvèdre and Syrah can compliment one another. The classic profile of Mourvèdre surfaces but is juxtaposed with the supple tannins and fruit of Syrah. The nose is unquestionably dominated by the Mourvèdre, the mid-palate dominated by the Syrah, and the finish uncannily melds the two together. The Mourvèdre was harvested in late-October, hand sorted and destemmed with whole berries intact. Punch downs were performed thrice daily. The Mourvèdre was pressed off skins relatively early with just eight days of skin contact, which was employed to tame the potentially course tannins natural to the varietal. Both the Mourvèdre and Syrah were aged in neutral French Oak for 9 months.

Retail Price: \$20

Blend: 50% Mourvedre, 50% Syrah, all from Yellow Bird Vineyard

Cases Produced: 420

Appellation: Walla Walla Valley

ABV: 13.4%

pH: 3.65

TA: 5.5 g/L

VA: 0.56 g/L

Harvest Date: October 28, 2018 - Mourvèdre,
September 21, 2018 - Syrah

Bottle Date: July 2, 2019

Aging: 9 Months Neutral French Oak
