

2010 Mourvèdre Red Mountain

175 cases



Tasting Notes

65% Heart of the Hill vineyard, 35% Ciel du Cheval Vineyard, both planted by pioneering wine growing families. These sites are located midway up Red Mountain's slope. With spectacular exposure, these vineyards yield grapes with intense flavors and aromas of juicy red plum and currants with a fine texture and gorgeous minerality. This wine was fermented in traditional French concrete tanks and aged in French oak barrels. This wine is approachable now and will also age gracefully for many years.

Harvest Notes

Vineyards: 65% Heart of the Hill / 35% Ciel du Cheval

Appellation: Red Mountain

Varietal: 100% Mourvèdre

Vineyards

Red Mountain was at one time an island in an Ice-Age flood. Calmer water around islands, such as Red Mountain, allowed fine-textured sediment and silt to settle out of suspension during the flooding. Thanks to the active volcanoes in the nearby Cascade Mountains, the silt sits on top of a layer of fractured basalt rock. These basalt beds contribute significantly to acidity, structure, and minerality of wines made with Red Mountain grapes.

Heart of the Hill vineyard lies mid slope on Red Mountain. This is a very hot site, adjacent to Ciel du Cheval vineyard, with south-facing slopes, incredible hezel silt loam soil, temperate sunny weather Conditions and 7 inches of annual rainfall. This block of Mourvedre is cordon trained. The high alkalinity and high calcium carbonate content produce wines of incredible structure and longevity.

Jim Holmes, a pioneering grower on Red Mountain, planted Ciel du Cheval vineyard in the late 1970's. His vineyard is known for producing the most elegant wines from Red Mountain. Ryan Johnson, the vineyard manager, is one of the most intuitive, insightful and humble people we have met in the wine industry. His attention to detail and willingness to work with wineries makes Ciel a pure joy to work with. The fruit we work with at Ciel is all Fan Trained.

Vinification

The fruit was hand harvested and transported to the winery in the early morning. All fruit was de-stemmed with no crushing. Inoculated fermentation occurred in 33 hectoliter concrete cubes, with a max temp of 81 degrees, twice daily punch downs and early delestage. This bottling contains 100% free run juice that was put directly into 3-7 year old barrels. Unfined. A light, polish filtration preceded bottling. Barrel time of 16 months.