

2011 Mourvèdre Columbia Valley

388 cases

Tasting Notes

Juicy plum, cassis and savory flavors with hints of pepper and herbs de Provence. The aromas are complemented by a rich, layered mouthfeel and bright finish.

Harvest Notes

- Vineyards:** 42% Alder Ridge (Horse Heaven Hills)
29% Heart of the Hill (Red Mountain)
19% Coyote Canyon (Horse Heaven Hills)
10% Ciel du Cheval (Red Mountain)
- Appellation:** Columbia Valley (Horse Heaven Hills and Red Mountain Blend)
- Varietal:** 100% Mourvèdre

Vineyards

Alder Ridge Vineyard yields wines of intensity and purity. Planted in a bowl along the banks of the Columbia River, with one of the longest growing seasons in the state, it is ideal for reliably ripening Mediterranean varietals.

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.

Coyote Canyon Vineyard was planted on what was the shoreline of the great Missoula Floods. This steep and stony hillside is layered with gravel and caliche and has unencumbered southern exposure.

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.

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 pump-overs and early delestage. This bottling contains 100% free run juice that was put directly back into the concrete cubes (50%) and 7 year old barrels. Unfined. A light, polish filtration preceded bottling. Aging time of 14 months.

