



Wine Tech Notes

2012 Mourvèdre RED MOUNTAIN

133 cases produced • 14.7% Alc by Vol.

Tasting Notes

With spectacular exposure, Ciel du Cheval and Force Majeure Vineyards yield Mourvedre with deep ruby color and intense flavors and aromas of black plum, currant, savory notes with hints of pepper. The brilliant, mouthwatering finish is complemented by rich layers and a fine texture with gorgeous minerality. This wine was fermented in traditional French concrete tanks and aged in French oak barrels. It is approachable now and will also age gracefully for many years.



Harvest Notes

Vineyards: 85 % Ciel du Cheval / 15% Force Majeure
Appellation: Red Mountain
Varietal: 95% Mourvèdre / 5% Syrah

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.

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 forces that helped form Ciel du Cheval, Force Majeure and the Red Mountain geology in general, were truly gigantic. The deep bedrock of most of the Columbia Basin is basalt, formed from the massive lava outflows caused by intense volcanic activity. On top of the basalt lie layers of sediment deposited by repeated ancient floods – the largest floods ever recorded. On top of the sediment are layers of sand and silt from eons of erosion and weathering. The high alkalinity and high calcium carbonate content produce wines of incredible structure and longevity.

Vinification

The fruit was hand harvested and 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 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.