



Wine Tech Notes

2013 Mourvèdre COLUMBIA VALLEY

300 cases produced • 14.4% Alc by Vol.

Tasting Notes

Uniting Red Mountain's intensity, brilliant acidity and tannin structure with Horse Heaven's lush fruit flavors and texture; we have created a blend that offers juicy plum, black raspberry, cassis and savory flavors with hints of wet stone and herbs de Provence. The aromas are complemented by a rich, layered mouthfeel and bright finish.



Harvest Notes

- Vineyards:** 47% Alder Ridge (Horse Heaven Hills)
28% Force Majeure (Red Mountain)
25% Heart of the Hill (Red Mountain)
- Appellation:** Columbia Valley (53% Red Mountain, 47% Horse Heaven Hills)
- 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 varieties.

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.

The forces that helped form **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 transported to the winery in the early morning. It was then 80% de-stemmed with no crushing, mixed with 20% whole clusters. 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.