



Wine Tech Notes

2013 Mourvèdre RED MOUNTAIN

150 cases produced • 14.2% Alc by Vol.

Tasting Notes

With spectacular exposure, Heart of the Hill and Force Majeure Vineyards yield Mourvedre with deep ruby color and intense flavors and aromas of black plum, currant, and 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 age gracefully for many years.



Harvest Notes

Vineyards: 90% Heart of the Hill / 10% Force Majeure
Appellation: Red Mountain
Varietal: 100% Mourvèdre

Vineyards

The forces that helped form **Heart of the Hill**, **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. Native 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.