



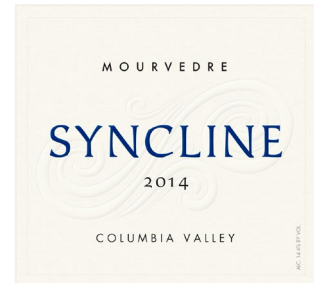
Wine Tech Notes

2014 Mourvèdre COLUMBIA VALLEY

360 cases produced • 14.6% 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 wine that offers juicy plum, blackberry, cassis and savory flavors with hints of wet stone. A rich, layered mouthfeel and bright finish complement the intense aromas.



Harvest Notes

- Vineyards:** 60% Coyote Canyon / 18% Heart of the Hill / 12% Ciel du Cheval / 10% Chukar Ridge
- Appellation:** Columbia Valley (60% Horse Heaven Hills, 30% Red Mt, 10% Columbia Valley)
- Varietal:** 90% Mourvedre 10% Syrah

Vineyards

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

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 **Ciel du Cheval**, 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.

Chukar Ridge Syrah is grown in the Columbia Hills, NE of Dallesport just over the eastern border of the Columbia Gorge AVA. 1,000 ft in elevation along the Columbia River, with sandy loam overlaying silty clay loam, extreme Gorge wind results in very small, loose clusters, low PH, high acid levels and especially dark color with intense flavors and lower brix.

Vinification

The fruit was hand harvested and 80% de-stemmed with no crushing, mixed with 20% whole clusters. Native 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 aged in concrete cubes (90%) and older french oak barrels. Unfined. A light, polish filtration preceded bottling. 16 months elegeage.