

## 2006 Mourvedre, Coyote Canyon Vineyards

Production: 360 cases

### Tasting Notes

Planted on what was the shoreline of the great Missoula floods, this steep and stony hillside vineyard is layered with gravel and caliche and has unencumbered southern exposure. Aged in French oak barrels. Layers of dried plum, cassis, clove, coffee bean, black pepper, tar and savage character are complimented by a bright finish.

### Harvest Notes

Appellation: Horse Heaven Hills

Harvest Dates: Mid October

Varietals: 100% Mourvedre

Vineyard: Coyote Canyon

### Vineyard Notes

Coyote Canyon Vineyard lies in the northern part of the Horse Heaven Hills and straddles the Missoula Flood high-water mark. The Mourvedre is planted to a steep south facing slope in rocky soils at 1200' in elevation. The high calcium content of the soils translates into wines with great fruit expression while retaining bright acidity. The vines are trained VSP up and down the slope face.

### Fermentation and Aging

The fruit was hand harvested into 800 pound harvest boxes and transported to the winery in the early morning. All fruit was de-stemmed with no crushing. Wines were cold soaked followed by inoculated fermentation. Pressing occurred between 7 and 12 days past inoculation and wine was barreled in a blend of two year old French oak 225 L and 500L barrels. Light egg white fining followed by a polish filtration preceded bottling. Barrel time of 16 months.