



## Wine Tech Notes

### 2015 Mourvèdre

HEART OF THE HILL VINEYARD – RED MOUNTAIN

210 cases produced • 14.6% Alc by Vol.

#### Tasting Notes

With spectacular exposure, Heart of the Hill Vineyard yields Mourvedre with deep ruby color, intense favors and aromas of violets, black plum, currant and savory notes with hints of smoke. The the brilliant, mouthwatering finish complements the rich layers and refined texture. 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

**Vineyard:** Heart of the Hill  
**Appellation:** Red Mountain  
**Varietal:** 100% Mourvèdre

#### Vineyard

The forces that helped form **Heart of the Hill** 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 out flows 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 on top of 20% whole clusters. Native fermentation occurred in 33 hectoliter concrete cubes, with a max temp of 81 degrees, and twice daily punch downs and delestage. This bottling contains 100% free run juice that was put directly into 2-3 year old barrels. Un-fined. A light, polish filtration preceded bottling. Barrel time of 16 months.