



Wine Tech Notes

2015 Mourvèdre HORSE HEAVEN HILLS

350 cases produced • 14.7% Alc by Vol.

Tasting Notes

With Horse Heaven Hill's lush flavors and texture, we have created a wine that offers juicy cherry, raspberry and savory flavors with hints of black pepper and wet stone. A rich, layered mouthfeel and bright finish complement the intense aromas.



Harvest Notes

- Vineyards:** 58% Alder Ridge / 42% Coyote Canyon
- Appellation:** Horse Heaven Hills
- Varietal:** 100% Mourvedre

Vineyards

Coyote Canyon Vineyard Mourvedre was planted on what was a gravel bar 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.

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.

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 elevage.