



Wine Tech Notes

2017 Mourvèdre COLUMBIA VALLEY

300 cases produced • 14.4% Alc by Vol.

Tasting Notes

With Horse Heaven Hill's lush flavors and texture, combined with Red Mountain's intense structure and aromas, we have created a wine that offers violets, black plum, currant, juicy cherry and savory flavors with hints of black pepper and wet stone. Deep ruby color, a rich layered mouthfeel and brilliant mouthwatering finish complement the intense aromas. This wine is approachable now and will age gracefully for many years.



Harvest Notes

- Vineyards:** 74% Coyote Canyon / 24% Heart of the Hill / 2% McKinley Springs
- Appellation:** Columbia Valley (76% Horse Heaven Hills, 24% Red Mountain)
- Varietal:** 98% Mourvedre, 2% Syrah

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.

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. 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.

“Block 11” Syrah at **McKinley Springs Vineyard** typically ripens in the first weeks of September. Planted at 1,100 feet in elevation on Warden sandy silt loam soils with north south row orientation. Perhaps it is the elevation, or the soils, but this vineyard gives us some of the best balanced fruit we work with.

Vinification

The majority of the fruit is from Coyote Canyon (Horse Heaven Hills), which was harvested in the early morning of September 23rd; the remainder of the fruit was from Heart of the Hill (Red Mountain) and was harvested on October 24th. All of the fruit was fully de-stemmed and fermented with native yeasts in concrete or small open top fermenters with twice daily manual pigeage. Pressing occurred at dryness and the free run juice was placed in one 33HL Nomblot concrete cube. Blended after 9 months of elevage, bottled in August 2018.