



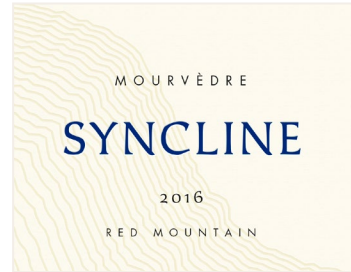
## Wine Tech Notes

### 2016 Mourvèdre RED MOUNTAIN

175 cases produced • 14.5% Alc by Vol.

#### Tasting Notes

With spectacular exposure, the Red Mountain Vineyards we work with yield 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

**Vineyards:** Ciel du Cheval (75%), Heart of the Hill (25%)  
**Appellation:** Red Mountain  
**Varietal:** 97% Mourvedre / 3% Syrah

#### Vineyards

The forces that helped form **Ciel du Cheval**, **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

This vintage is a combination of fruit from Ciel de Cheval and Heart of the Hill. The fruit was hand harvested at the beginning of October on the 4th (HH) and the 11th (CDC) and de-stemmed on top of 5% whole clusters. Native fermentation occurred in a combination of small open top fermenters and one 33 hectoliter concrete cube which included twice daily punch-downs. Once fermentation was complete, the free run wine was drained to a combination of 225L and 500L French oak neutral barrels and aged for 16 months. Bottled March 2018.