



TECHNICAL DATA

AVA: Horse Heaven Hills

VARIETAL(S):

91% 2022 Mourvèdre, Alder Ridge Vineyard, Horse Heaven Hills

9% 2022 Syrah, Angiolina Vineyard, Yakima Valley

PRODUCTION: 29 cases **ALCOHOL**: 13.1% by volume

TASTING NOTES

Our 2022 Mourvèdre got its start at Alder Ridge Vineyard in the Horse Heaven Hills AVA. It has complex aromas of earthy, black cherry fruit on the nose, and black pepper and blackberry on the finish. A little bit of Angiolina Syrah provides lusciousness and body.

Pair this wine with braised or roasted meats, like Pot Roast, Oven Roasted Whole Chicken, or Tacos de Carnitas, and dishes with smoky, spicy components, such as Vegan Lentil Chili.

PRODUCTION NOTES

Our Mourvèdre from Alder Ridge Vineyard was picked on October 14, 2022. The fruit was destemmed directly into small open-top fermenters. The must was inoculated and fermentation began, maintaining moderate temperatures, to a maximum of 80F. After 10 days, the wine was pressed and transferred to barrel. We wanted a touch of toasted oak character to help complement the dark Mourvèdre character, and deploying once-used barrels helped us achieve these goals. The wine was aged for 15 months, racked, then blended with 9% Syrah to help round out the flavors. Bottling took place on February 20, 2024.