

Mourvèdre 2019

SINGLE VINEYARD

Estate grown

Francisco Zarco, Valle de Guadalupe

Vineyard age: 11 years old

Altitude: 1200 feet

Soil: Sandy, aluvial soils with decomposed granite

WINEMAKING

Mourvedre 85% Cabernet sauvignon 15%

5 000 bottles produced

Aging: 12 months in second use french oak

Prebottling: Clarified, coarse filtered

Yeast: CSM

DOMINANT PROFILES



Cherry



Leather



Hibiscus



Pepper



Licorice



PROCESS:

Harvest goals for this wine focus on achieving the best possible balance between ripeness and acidity. Wine is fermented at low temperatures (68 ° F) to retain varietal subtle aromas. Aging occurs on second and third use french oak barrels in order to let the primary aromas stay as protagonists. Before bottling, the wine was stabilized and coarse filtered to eliminate only the bigger solid without losing aromatic complexity.

VINEYARD NOTES:

2019 season starts with a cold and prolonged winter as well as an extended rain season (November to June, 18 in), this promises a high yield, high quality vintage. A mild summer produces a grape harvest almost 3 weeks later than previous vintages. The result, grapes with great expression and excellent acidity along with medium intensity tannins.