

2021

MOURVÈDRE

Heart Hill Vineyard, Paso Robles

WINEMAKER

Patrick Muran

CLONE

247, 400

ROOTSTOCK

101-14, 1130P

HARVEST DATE

October 21st

AVERAGE BRIX

23.5°

AVERAGE YIELD

5 Tons/Acre

pH / TA

3.8/6.0 g/L

ALCOHOL

13.6%

BLEND

85% Mourvèdre, 15% Petit Verdot

COOPERAGE

10% new Hungarian oak

BARREL AGING

18 months



VINEYARD

The 2021 vintage is a benchmark for a dry and cool vintage in Paso Robles. The vintage started with a dry winter and a cool spring which resulted in restrained canopy growth, a slightly lower than average fruit set and small berries. Thankfully, the weather was exceptional the rest of the growing season with moderate temperatures allowing for slow, even ripening and the flexibility to pick at just the right time during harvest. 2021 wines are wonderfully complex and should age gracefully. We hand harvested one small hillside block of Mourvèdre on October 21st for this wine.

WINEMAKING

This is our first ever single varietal bottling of Mourvèdre. It has played a starring role in many of our blends over the years and we're excited to let this grape shine on its own. We hand sorted and destemmed the grapes into stainless steel tanks. We co-fermented the Mourvèdre grapes with some Petit Verdot to add color and dimension to its light nature. A fast fermentation further bolstered the color and flavors. We aged the wine for 21 months in oak barrels, casks and puncheons with very little new oak influence to accentuate the vibrant nature of the wine. The result is a light bodied wine that is bright and fresh, with delicate fruit and floral flavors underscored by a savory herbaceous element.