

NINER

WINE ESTATES

2022

MOURVÈDRE

Heart Hill Vineyard, Willow Creek District of Paso Robles

WINEMAKER

Patrick Muran

CLONE

247, 174

ROOTSTOCK

101-14

HARVEST DATES

September 1-15, 2022

AVERAGE BRIX

23.9°

AVERAGE YIELD

2.5 Tons/Acre

pH / TA

3.93/5 g/L

ALCOHOL

13.9%

VINEYARD

100% Heart Hill Vineyard

BLEND

90% Mourvèdre, 10% Syrah

COOPERAGE

20% new French Oak

BARREL AGING

18 months

CASES PRODUCED

243



VINEYARD

The 2022 vintage will likely be remembered as one of the most dynamic in the past two decades. It marked our third consecutive year of drought, with rainfall totaling just half of the average. Fortunately, we received rain at the right time in March and April, which enabled the development of healthy canopies. A generally cool and windy spring led to a below-average fruit set, which was offset by a flip to warm temperatures in June and July. The result was small berries, thick skins and intense concentration. The season culminated in a 10-day heatwave in late August and early September, which accelerated ripening across many varieties and triggered an unusually early and condensed harvest. We began picking block 10 and 11 on September 1st and finished by September 15th.

WINEMAKING

We harvested the grapes at night, then hand-sorted the clusters before fermenting in a combination of % stainless steel tanks (80%) and a large French oak vat (20%). While most of the fruit was destemmed, 15% was retained as whole cluster to add structure and aromatic lift. After fermenting to dryness, the wine aged for 18 months in a mix of a French oak vat, puncheons, and standard barrels, with 20% of the blend maturing in new French oak. Just before bottling, all lots were blended with a small addition of Syrah to enhance color and deepen fruit complexity. The finished wine is medium-bodied, balancing dark cherry and pomegranate with notes of leather, dusty tannins, and savory spice.