



2011 Mourvèdre Yakima Valley Arthur's Vineyard

DavenLore
winery

CASES PRODUCED: 80

WINEMAKER NOTES

I was sitting in the back of a panel van careening through the roads of Tuscany, Italy with David Minnick (Willow Crest Winery) and Arthur denHoed in 2007. When I asked Art if he would sell me some of his Mourvèdre grapes he replied, "Ask Dave, they are contracted to him." The rest of the story involved lots of wine and limoncello, and I have gotten Mourvèdre grapes from Art since 2008.

Our first vintage expressed the extreme white and black pepper characters Mourvèdre is known for. The 2009 was red fruit, floral and cinnamon spice. Whether pepper or fruit, Art's grapes are exceptionally good. Good enough in 2011 to stand alone (95% Mourvèdre) recognized as a vineyard designate.

The huge toasted vanilla and sugar syrup aroma is a fantastic combination with this surprisingly dark and full bodied wine. Dark sweet cherry, limoncello, cedar cigar box and licorice make a complex mix not easily forgotten.

Gordon Taylor, Winemaker

VINEYARD

Location: ARTHUR'S VINEYARD, BLOCK 15, SR 241

Planted: 2003, virgin soil

Aspect: East

Soil: Scoon Series. The Scoon series consists of shallow to a duripan, well drained soils formed in loess and silty alluvium over a duripan. Scoon soils are on terraces and alluvial fans.

WINEMAKING

Harvested by Hand: November 5, 2011

Brix: 23.0 **pH:** 3.45

Yeast: Anchor NT112

Fermentation: 6 days

Maximum temperature: 84°F

MOURVÈDRE

YAKIMA VALLEY

ARTHUR'S VINEYARD

MOURVÈDRE 95% · GRENACHE 3%

SYRAH 1% · DURIF 1%

Wine Lore: One of the more interesting characteristics of a Mourvèdre wine is the peppercorn aroma typical of this grape variety. The amount of spice that it gives to the wine makes it a good wine on its own, but also serves as part of the "spice box" when wines are blended. Whether the peppercorn character is white or black, let this wine add some spice to your life.



TECHNICAL DATA

Alcohol: 14.3%

Blend:

95% Mourvèdre Arthur's Vineyard

3% Grenache Lonesome Spring Ranch

1% Durif Zephyr Ridge

1% Syrah Alder Ridge

Cases Produced: 80

Bottled: March 13, 2013

Potential Aging: 3-5 years

FOOD PAIRINGS

Coq au vin

Cassoulet

Pepper rubbed steak

Rack of lamb

