



2018 Mourvèdre

Columbia Valley

Cases Produced: 83

DavenLore
winery

WINEMAKER NOTES

This aromatic wine leaps out of the glass with blackberry, eucalyptus, cedar, vanilla and smoke. Mourvèdre tends to be lighter red in color like a fire opal, but it's not light in flavor. Grown on the Mabton grade towards Bickleton, the north facing slope gets the warm sunshine from the afternoon but stays cool for the morning, and this helps bring out red fruit flavors. However, the savory bacon and slight white pepper finish make this a wine to pair with savory dishes.

Gordon Taylor, Winemaker

VINEYARD

LOCATION: Arthur J. denHoed, INC. , COLUMBIA VALLEY (MOURVEDRE)

SOIL: Warden Silt Loam/Hezel Loamy Sand

WINEMAKING

Brix: 21

Yeast: PDM

Harvest date: 10/15/18

Fermentation: 7 days

Max Temp: 82°F

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Wine Lore: One of the most interesting characteristics of Mourvèdre is the peppercorn aroma typical of this grape variety. The amount of spice given to the wine allows it to stand 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: 14.5%

FINAL PH: 3.66

RESIDUAL SUGAR: 0

BLEND: 86% AD Mourvèdre ; 7% AD Malbec; 7% AR Durif

BOTTLED: March 10, 2023

CASES PRODUCED: 83 Cases

FOOD PAIRINGS

Manchego Gougeres

Vichyssoise

Chicken in Almond Garlic Sauce

Bouillabaisse

Tiramisu

