

# Wallula Vineyard Mourvèdre

2018 | HORSE HEAVEN HILLS



100% Mourvèdre  
Wallula Vineyard

## TECHNICAL INFORMATION

Alcohol: 14.3%

pH: 3.81

Residual Sugar: 0.1 g/liter

Titrateable Acidity: 5.9 g/liter

Volatile Acidity: 0.69 g/liter

Cases Produced: 280



## Harvest and Winemaking

The 2018 growing season was influenced by slightly higher temperatures (3.6%) than the long term average and significant air pollution from the forest fires in Canada and the United States. The corresponding decreased sunlight delayed ripening and lengthened the harvest season. Gloriously, mid-September through late October had brilliant sunshine and little rain, creating a wonderful vintage for the wine grape harvest.

The Mourvèdre at Wallula Vineyard was planted in 2001 on an impossibly steep slope above the Columbia River where the soil is very rocky and thin. The blocks of vines are some of the most visually stunning in Washington.

The grapes were hand-harvested, hand-sorted, and destemmed with 33% of the stems added back to the fermentation. The wine was fermented with yeasts specific for Mourvèdre and aged in French Oak Puncheons (20% new) for a record 27 months! Bottled unfiltered and unfiltered.

## Tasting Notes

Hue is limpid dark red. Aromas have perfumed Rainier cherries, wind-blown dried thyme and rosemary, loess earth, volcanic

rocks, with a hint of vanilla. There is a sense of purity to the aromas. Tasting the Mourvèdre reveals a medium bodied wine with perfect balance and texture; it is seamless and beautiful. The texture is tight and fresh, rich yet restrained. The acidity/tannin balance is correct. The Mourvèdre is delicious, will age well, is lovely and pure.

## Thoughts on Mourvèdre

Mourvèdre is relatively rare in Washington although it is gaining momentum especially for use in the blending of GSM's. It is a very old grape and was possibly introduced to Spain by the Phoenicians who traveled into Catalonia around 500 BCE. In the Southern Rhône it is blended with Grenache. Mourvèdre is the solo star in Bandol (France) and in Jumilla (Spain).

It is rare to see a 100% Mourvèdre in Washington. We have used Mourvèdre for blending in other wines, but love to showcase it as a varietal, especially when sourced from Wallula Vineyard which is one of the best sites for this unique grape.

## Ingredients & Additions

*Mourvèdre grapes, yeast, organic and inorganic yeast nutrients, tartaric acid, French Oak, and 35 ppm of Free SO<sub>2</sub> to prevent oxidation.*



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