

# Wallula Vineyard Mourvèdre

2017 | HORSE HEAVEN HILLS



Wallula Vineyard  
100% Mourvèdre

## TECHNICAL INFORMATION

pH: 3.76

Titrateable Acidity: 5.5 grams/liter

Residual Sugar: 0.1 grams/liter

Alcohol: 13.9%

Volatile Acidity: 0.47 grams/liter

317 cases produced



## Harvest and Winemaking

2017 was a return to a “normal” vintage from the extremely warm years of 2013-2016. The Summer and Fall were very pleasant in Washington with typical warm days and cool nights. Most of our vineyards were harvested two weeks later in 2017 versus 2016. Washington’s climate is remarkable for the excellent vintages year to year.

The Mourvèdre at Wallula was planted in 2001 on a steep slope above the Columbia River. The grapes were harvested on October 5, 70% were destemmed and 30% whole clusters were foot stomped. We removed 10% of the juice to concentrate the resulting wine.

The Mourvèdre was cold soaked for three days and fermented in open top fermentation vessels in yeasts native to Wallula Vineyard for 14 days before pressing. The wine completed malo-lactic fermentation in barrel. Only the free run wine was retained, which was aged in 100% French Oak Barrels (12% new) for 18 months prior to bottling.

## Tasting

The Mourvèdre has a dark red hue and fragrant aromas of wild cherry, sagebrush, white pepper, marionberry, truffles, and hint of smoked meat.

The medium body mouth feel includes flavors of cherry, pepper, dried herbs, and grilled meat. The tannins are prevalent but restrained and the apparent acidity is high.

## 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 possible 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).

The clusters are very large and require hand removal of wings and grapes on the tip of the clusters to balance ripening. Mourvèdre is late to ripen and does best in warm sites with copious sunshine.

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.

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