

Wallula Vineyard Mourvèdre

2019 | HORSE HEAVEN HILLS



100% Mourvèdre
Wallula Vineyard

TECHNICAL INFORMATION

Alcohol: 14.6%

pH: 3.80

Residual Sugar: 0.2 g/liter

Titrateable Acidity: 5.3g/liter

Volatile Acidity: 0.51 g/liter

Cases Produced: 205



Harvest and Winemaking

2019 was an interesting vintage. The summer was perfect with moderate heat, no temperature spikes and fortunately was cooler than normal. Cooler vintages seem to produce fresher wines. There were a few rain periods that slowed ripening in September and a mid-October freeze event stopped ripening in most of Washington. However, the Mourvèdre's vines proximity to the Columbia River prevented these vines from freezing out.

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 Wallula Vineyard Mourvèdre was hand-harvested on October 24th, 100% destemmed and with 50% of the stems added back to the fermentation. The grapes were fermented with three different yeasts specific for Mourvèdre. The grapes were pressed at dryness and aged in 100% French Oak puncheons and barrels (26% new) for 18 months prior to bottling unfinned and unfiltered.

Tasting Notes

The Mourvèdre has a red-purple hue and is very clear. The aromatics are intriguing with

highlights of rainier cherries, black pepper, vanilla, rosemary, loess earth, volcanic rocks, and hint of vanilla. Tasting the Mourvèdre reveals a medium bodied wine with 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 SO₂ to prevent oxidation.



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