

MOURVÈDRE 2017



The 2017 Tablas Creek Vineyard Mourvèdre is Tablas Creek's fourteenth varietal bottling of Mourvèdre. We use most of our Mourvèdre in our Esprit de Tablas each year. However, we feel that the Mourvèdre grape, often pigeonholed as a blending varietal, can produce remarkable varietal wines, and when we can, we try to reserve a limited quantity of particularly characteristic lots of Mourvèdre for a single-varietal bottling.

TASTING NOTES

A dense red fruit nose of boysenberry, blackcurrant, new leather, and licorice. The mouth is lush without being heavy, with flavors of plum, Chinese five spice, and Mourvèdre's signature roasted meat drippings. The finish shows sweet spices and youthful tannins that suggest some time in the cellar will be well rewarded. Drink any time over the next 15 years.

PRODUCTION NOTES

Our Mourvèdre grapes were grown on our 120-acre certified organic and biodynamic estate vineyard.

The 2017 vintage saw our drought end with a bang, as we received 43 inches of rain and saw our rainiest month ever in January. The wet soils delayed budbreak to a normal time frame, and produced such a healthy vineyard that we saw canopy sizes and cane lengths we hadn't seen in years. The summer began relatively cool, but was punctuated by two heat spikes, one in early July and the other in late August, that accelerated ripening and produced intense flavors. The resulting vintage shows the health of the vines with a combination of concentration and freshness, with bright acids framing powerful fruit.

The Mourvèdre grapes were destemmed and then fermented using native yeasts in fermented in large wooden tanks. After three weeks, they were pressed and moved to 1200-gallon *foudres* to complete their fermentation. The Mourvèdre lots were blended in spring of 2018, aged for an additional year in *foudre* and bottled in April 2019.

TECHNICAL NOTES

100% Mourvèdre
14.5% Alcohol by Volume
950 Cases Produced

FOOD PAIRINGS

Richly flavored stews
Pork chops with fruit reduction
Asian preparation of red meats (beef stir fry)
Bittersweet chocolate desserts