

Mourvèdre 2013



The 2013 Tablas Creek Vineyard Mourvèdre is Tablas Creek's tenth varietal bottling of Mourvèdre, and showcases the combination of intensity and freshness of the 2013 vintage. 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 have particularly characteristic lots of Mourvèdre, we try to reserve a limited quantity for a single-varietal bottling.

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

The 2013 vintage was a classic California vintage, warm and sunny, with added intensity from the low yields produced by our second consecutive drought year. The summer was consistently warm, without the heat spikes or cold stretches that can delay ripening, and resulted in an early harvest under near-perfect conditions. The net result was a blockbuster vintage, with excellent concentration and good freshness, that should offer both early appeal and the capacity to age. We harvested our Mourvèdre between September 12th and October 7th.

The Mourvèdre grapes were destemmed and then fermented using native yeasts in a balance of small open-top and enclosed stainless steel tanks. After three weeks, they were pressed and moved to 1200-gallon foudres to complete their fermentation. The Mourvèdre lots were blended in May of 2013, aged for an additional year in a 1200-gallon foudre and bottled in April 2015.

Tasting Note

The 2013 Mourvèdre shows a nose of black currant, leather, meat drippings, bittersweet chocolate, and rose petals. On the mouth, tangy and nicely balanced between sweet and savory, with plum skin, cocoa powder, leather, baking spices, and an appealing burst of acidity on the finish to clean everything up. Still a baby. Open a bottle now, if you'd like, but expect it to really shine between 2020 and 2030..

Technical Notes

100% Mourvèdre

13.5% Alcohol by Volume
690 Cases Produced

Food Pairings

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