

MOURVÈDRE 2018



TECHNICAL NOTES

100% Mourvèdre 13.0% Alcohol by Volume 640 Cases Produced

FOOD PAIRINGS

Richly flavored stews Pork chops with fruit reduction

Asian preparation of red meats (beef stir fry)

Bittersweet chocolate desserts

The 2018 Tablas Creek Vineyard Mourvèdre is Tablas Creek's fifteenth 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 vibrant spicy, brambly nose of boysenberry, plum, licorice, and a little new leather. The mouth is substantial without being heavy, with flavors of red currant, loam, and meat drippings that we expect only to become more pronounced with some time in bottle. The finish shows sweet spices and dusty 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 2018 vintage saw an almost ideal balance of vine health and stress, as is often the case with the first dry year after a very wet one. Although rainfall was just 70% of normal, the rains came late, delaying the onset of budbreak and the beginning of the growing season. The cool weather continued most of the year, punctuated by a sixweek heat wave in July and early August. But temperatures moderated before picking began, and harvest proceeded under slightly cooler than normal conditions, allowing us to pick without stress and producing fruit (and wines) with intense flavors and good balancing acidity.

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 2019, aged for an additional year in foudre and bottled in May 2020.