

2009 Mourvèdre, Thompson Vineyard

The *2009 Mourvèdre, Thompson Vineyard* is dark with black tea and white rose aromas. This vintage is a break through for us. It is more powerful than previous vintages, with big tannins and nice extract to go with its spice/red fruit flavors, and our trademark lingering finish. This wine is 100% Mourvèdre. Only four barrels produced. (100 cases produced – very limited)

- The Thompson Vineyard Davis Clone Mourvèdre was harvested November 4 at 24.0 brix, 3.4 pH. This is the last fruit we harvested in the 2009 vintage.
- Whole grape clusters were foot stomped in small bin boxes, went through 12 days of fermentation.
- 100% Mourvedre, it is our nod in the direction of the great Rhone Valley blends we admire.
- The must was inoculated with D254 and RC212 yeast.
- Went through ML fermentation completing in February.
- Four older barrels were used to make this wine.
- 14.5% alcohol.
- Racked in early July and again before bottling.
- Unfined and unfiltered.
- Bottled in September 2010.

Food Pairing: This wine is slightly lighter than our other reds wines and pairs with a wide variety of foods. **It is a superb Thanksgiving or Easter feast wine.** Its fine tannin structure and grapey-pomegranate-spice aroma goes well with foods you might pair with a good Pinot Noir. Try it with braised or roasted beef, game hens, roast pork with baked apples. Less sweet, fruit sauces work well - try cherries, raspberries, or even black figs.

2008 Mourvèdre, Thompson Vineyard

The *2008 Mourvèdre, Thompson Vineyard* is medium dark with black tea and white rose aromas. It has edgy tannins, nice spice/red fruit flavors and our trademark lingering finish. Made entirely with fruit from Thompson vineyard. We added in 33% Grenache to add complexity. Only three barrels produced. (73 cases produced – very limited)

- The Thompson Vineyard Davis Clone Mourvèdre was harvested October 22 at 23.6 brix, 3.4 pH.
- Whole grape clusters were foot stomped in small bin boxes, chilled for 24 hours, and went through 14 days of fermentation.
- One barrel of Thompson Vineyard Grenache (33%) was blended in to produce this wine. While it is legally a Mourvedre, it is our nod in the direction of the great Rhone Valley blends we admire.
- The must was inoculated with D254 yeast.
- Went through ML fermentation completing in February.
- One new American, two older barrels were used.
- Less than 14% alcohol.
- Racked in early July and again before bottling.
- Unfined and lightly filtered.
- Bottled in September 2009.

Food Pairing: This wine is slightly lighter than our other reds wines and pairs with a wide variety of foods. **It is a superb Thanksgiving or Easter feast wine.** Its fine tannin structure and grapey-pomegranate-spice aroma goes well with foods you might pair with a good Pinot Noir. Try it with braised or roasted beef, game hens, roast pork with baked apples. Less sweet, fruit sauces work well - try cherries, raspberries, or even black figs.

2007 Mourvèdre, Thompson Vineyard

The *2007 Mourvèdre, Thompson Vineyard* is medium dark with black tea and white rose aromas. It has edgy tannins, nice spice/red fruit flavors and our trademark lingering finish. Made entirely with fruit from Thompson vineyard. We added in a little Syrah and a little Grenache to add complexity. (217 cases produced – very limited)

- The Thompson Vineyard Davis Clone Mourvèdre was harvested November 7 at 21.5 brix, 3.8 pH.
- Whole grape clusters were foot stomped in small bin boxes, chilled for 24 hours, and went through 10 days of fermentation.
- One barrel of Thompson Vineyard Syrah and one barrel of Thompson Vineyard Grenache were blended with seven barrels of Mourvedre to produce this wine. While it is legally a Mourvedre, it is our nod in the direction of the great Rhone Valley blends we admire.
- The must was inoculated with D254 and RC 212 yeast.
- Went through ML fermentation completing in January.
- One new American, one new French, and seven older barrels were used.
- Less than 14% alcohol.
- Racked in early July and again before bottling.
- Unfined and lightly filtered.
- Bottled in August 2008.

Food Pairing: This wine is slightly lighter than our other reds wines and pairs with a wide variety of foods. **It is a superb Thanksgiving or Easter feast wine.** Its fine tannin structure and grapey-pomegranate-spice aroma goes well with foods you might pair with a good Pinot Noir. Try it with braised or roasted beef, game hens, roast pork with baked apples. Less sweet, fruit sauces work well - try cherries, raspberries, or even black figs.

2000 Stolpman Vineyard Mourvèdre

The *2000 Mourvèdre, Stolpman Vineyard*. This pleasant medium-dark wine has a lavender, rose and smoke aroma, and complete, slightly tannic structure. Cherry and dried fruit dominate the core flavors. Stolpman Vineyard clone Syrah (16%) was blended in to add elegance and structure. New oak was used sparingly in this wine. (236 cases produced)

- This wine is a blend of Stolpman Vineyard Mourvèdre (84%) and Stolpman Vineyard Syrah (16%).
- The Mourvèdre was harvested October 26th, 2000 at 22.1 brix, 3.65 pH.
- The Stolpman Syrah was harvested October 19 & 24, 2000 between 24 and 25 brix.
- The fruit was stemmed but not crushed. Intact, whole berries were placed in small bin boxes for fermentation.
- Individual fermenters were inoculated with PDM, D254, and RC212 yeast.
- Fermented on the skins for 14 days.
- Went through ML fermentation completing in April.
- Wine was aged in two new American oak barrels, six older French and American barrels.
- Wine was racked in mid June, and again prior to bottling.
- Unfiltered and unfined.
- Bottled in August 2001.

Food Pairings: This wine is big enough to stand up to powerful flavors, yet soft enough to work with poultry or tuna. Try meats in darker, spicy-herb sauces. Try it with the traditional Turkey or Ham meals. A great match with spicy or seared Ahi.

1998 Stolpman Vineyard Mourvèdre

The *1998 Stolpman Vineyard Mourvèdre* - last year's Mourvèdre was, perhaps, the best wine we produced. This wine is made in the same vein. It is medium-dark in color, with ample tannin and an inviting aroma of toast, raspberries, and roses. We've blended a small quantity of Stolpman Vineyard Syrah into this wine to add complexity. Fourteen barrels (four new barrels, four one year old barrels, and six older barrels) of this wine were produced. (325 cases produced)

- This wine is a blend of Stolpman Vineyard Mourvèdre (92%) and Stolpman Vineyard Syrah (8%).
- The Mourvèdre was harvested October 27th, 1998 at 22.6 brix, 3.5 pH.
- The Stolpman Syrah was harvested October 20 & 21, 1998 at 23.7 brix, 3.4 pH.
- The fruit was stemmed and placed in small bin boxes for fermentation.
- Individual fermenters were inoculated with Assmanshausen, D254, and RC212 yeast.
- Fermented on the skins for 14 days.
- Went through ML fermentation completing in December.
- Wine was aged in two new American oak barrels, four one-year-old French and American barrels, and four older French and American oak barrels
- Wine was racked in mid May, and again prior to bottling.
- Lightly fined and filtered.
- Bottled in September 1999.

Food Pairings: This wine is big enough to stand up to powerful flavors, yet soft enough to work with poultry or tuna. Try meats in darker, spicy-herb sauces. Try it with the traditional Turkey or Ham meals. A great match with spicy or seared Ahi.

1997 Stolpman Vineyard Mourvèdre

The *1997 Stolpman Vineyard Mourvèdre* - We have waited three years for the Stolpman Mourvèdre fruit to reach this level, and it was worth the wait! The wine is medium-dark in color, with ample tannin and an inviting aroma of toast, raspberries, and roses. We've blended a tiny quantity of Stolpman Vineyard Syrah and Cabernet Franc into this wine to add complexity. Fourteen barrels (four new barrels, four one year old barrels, and six older barrels) of this wine were produced. (352 cases produced)

- This wine is a blend of Stolpman Vineyard Mourvèdre (83%), Stolpman Vineyard Syrah (10%), and Stolpman Vineyard Cabernet Franc (7%).
- The Mourvèdre was harvested September 30, 1997 at 22.5 brix, 3.5 pH.
- The Stolpman Syrah was harvested September 30, 1997 at 24.0 brix, 3.45 pH.
- The fruit was stemmed and placed in small bin boxes for fermentation.
- Two of the boxes were inoculated with Assmanhausen yeast, the other box was inoculated with RC212 yeast.
- Fermented on the skins for 14 days.
- Went through ML fermentation completing in December.
- Wine was aged in three new oak barrels, three one-year-old barrels, and six older barrels. (French and American).
- Wine was racked in mid May, and again prior to bottling.
- Lightly fined and filtered.
- Bottled in July 1998.

Food Pairings: This wine is big enough to stand up to powerful flavors, yet soft enough to work with poultry or tuna. Try meats in darker, spicy-herb sauces. Try it with the traditional Turkey or Ham meals. A great match with spicy or seared Ahi.