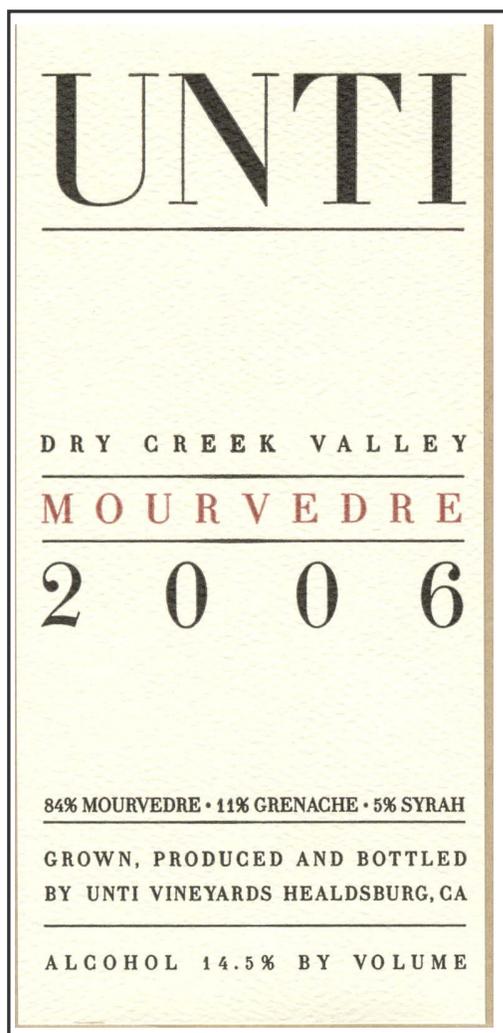


2006 MOURVEDRE



VARIETAL/VINEYARD: Our Mourvedre comes from three rows, or .27 acres, planted on the winery parcel near the creek. Here, the soils are quite sandy and well-drained, which is ideal for growing high quality Mourvedre. We obtained the bud-wood from Tablas Creek in 1998 and field grafted onto 101-14 rootstock. This vineyard is planted to 4" X 6" spacing.

VINTAGE/HARVEST: The Dry Creek Valley is probably on the cool side of where you can grow and fully ripen Mourvedre. 2006 was a cool growing season, which meant we harvested our grapes on October 23rd, slightly later than normal, and one of the last grapes we harvest. We routinely drop crop in this vineyard to help facilitate structure and complexity. The cool nature of the vintage resulted in very expressive pepper aromas and flavors.

VINIFICATION: Our Mourvedre is made using a very traditional technique used in the Rhone called "whole cluster fermentation." Grape bunches are dumped from the sorting table directly into a small tank, where one of us is waiting to stomp on them, the old-fashioned way. The presence of stems and whole berries seems to enhance the wines aromas and tannin structure. Fermentation usually lasts approximately two weeks. We drain and press at dryness. We blended Grenache and Syrah to soften the tannic structure and enhance the fruit.

STYLE: Our 2006 Mourvedre is quite unique in that it is more European than any of our other wines. It is a dark, full-bodied wine with classic black pepper, black cherry and licorice aromas and flavors. While our Mourvedre is rich and full-bodied it's also quite vibrant and juicy thanks to its acidity. Try to keep from drinking it too soon. It should be fun watching this wine age gracefully over the next 3 to 5 years.

Mick

Harvested: 10/23/06
Total acidity: 0.63g/100ml
pH: 3.79
Aging: 17 months in French Oak, 35% new

Blend: 84% Mourvedre, 11% Grenache, 5% Syrah
Alcohol: 14.5%
Bottled: 3/26/08
Cases Produced: 75