

# MOURVÉDRE

2018

OLSEN VINEYARDS YAKIMA VALLEY

# **2018 MOURVÉDRE**

# YAKIMA VALLEY AVA

"Wine and friends are a great blend."

— Ernest Hemingway

### **OLSEN VINEYARD**

The feast of reason and flow of soul brought us to the Yakima Valley to source Mourvèdre from Olsen Vineyards. Fruit driven intensity, perfectly balanced by soft tannins and unctuous texture, this exceptionally well-tended vineyard is situated at a high elevation the lower Yakima Valley. From its pinnacle it has optimal sun exposure, benefits from extended hang time, and full flavor development.

### WINE DATA

Composition	100% Mourvédre
Case Production	150 - Wine Club Only Release
Aging process	15% New French Oak
Bottle Date	July 2020
Release Date	May 2021
ph   Total Acidity   Alcohol	3.84   .49   14.5%

## **TASTING NOTES**

Floral nose of roses, sandalwood, strawberries, and sweet woodruff. The mouthfeel is delicate and elegant, with ripe fruit flavors of currant, pie cherries and rose hips. The finish is supple with lingering soft tannins and fruity flavors.

## FOOD PAIRING

Braised Pork Cheek Ragu (Courtesy of Fat Olives | Richland, Washington) Full recipe available on the web @ www.WitCellars.com.

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