



MOURVÈDRE

2019

OLSEN VINEYARDS
YAKIMA VALLEY

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YAKIMA VALLEY AVA

"Wine and friends are a great blend."

— Ernest Hemingway

OLSEN VINEYARDS

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 in 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% Mourvèdre
Case Production	240
Aging process	12% New French Oak
Bottle Date	August 2021
Release Date	February 2022
pH Total Acidity Alcohol	3.77 .51 14.5%

TASTING NOTES

Mourvèdre, on its own, is a very unique and expressive varietal. That is why we chose to do a small production from our dear friends and amazing growers at Olsen Brothers vineyard. Right from the get-go, your nose meets an explosion of blueberry, white pepper, cherry tobacco, and cola. The palate is silky, with nice acidity, round tannins, and a long lingering finish.

FOOD PAIRING

Blueberry Chutney {Courtesy Justine Schofield | Everyday Gourmet}
Full recipe available on the web @ www.WitCellars.com.

Prosser:

505 Cabernet Ct.
Prosser Vintner's Village
509.786.1311

Woodinville:

19501 144th Ave. NE,
Suite A-400
425.286.6516



WitCellars.com



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@wit.cellars