



MOURVÈDRE

2021

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	95% Mourvèdre 5% Syrah
Case Production	234
Aging process	18 Months in 60% Neutral Barrels 40% New French Oak
Bottle Date	August 2022
Release Date	February 2024
pH Total Acidity Alcohol	3.62 .57 14.5%

TASTING NOTES

The nose is bright and layered with floral notes such as hyacinth and rose. On the palate are flavors of pomegranate, sweet cherries, cranberries, and blueberries. Good full and lengthy finish, with hints of straw, umami, and bacon.

FOOD PAIRING

Heirloom Garlic Clove Chicken Thighs

{Courtesy Valerie Bertinlli | Food Network}

Full recipe available on the web @ www.WitCellars.com.

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