



MOURVÉDRE

2022

OLSEN VINEYARDS
YAKIMA VALLEY

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YAKIMA VALLEY AVA

"Brevity is the soul of wit."
— William Shakespeare

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 | 216 Cases |
| Aging process | Neutral French Oak |
| Bottle Date | August 2024 |
| Release Date | February 2025 |
| pH Total Acidity Alcohol | 3.75 .55 14.5% |

TASTING NOTES

Mourvèdre can be soft and fleshy, but the fruit from Olsen Vineyards has beautiful structure and firm tannins. The nose gives notes of cherry tobacco, warm spice and white pepper. The palate has bright acidity and a beautiful finish.

FOOD PAIRING

Irish Beef Stew

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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