

Withers Winery

Ruben Mourvèdre El Dorado



All varietals were harvested from El Dorado County vineyard sites managed by Ron Mansfield or Chris Pittenger, including Fenaughty, Futernick, Wylie, Von Huen, and Skinner. These sites range from 1,700-2,400 foot elevations, and feature granitic, volcanic loam soils, and ancient calderas. Berries tend to be small from these sites, with concentrated, yet elegant flavors.

The grapes were harvested in the cool Sierra Foothills evenings and brought to Healdsburg for processing. After a cold soak they were fermented in small lots with ambient yeasts and 40% whole clusters. There was no new oak used. Barrels were 1-7 year old French oak, featuring coopers Remond and Francois Frères. The wines were bottled after 18 months in barrel. 287 cases produced.

Grape varieties : 83% Mourvèdre, 9% Syrah, 8% Grenache

Altitude : 520m - 730m ASL

Soil : Granitic, volcanic loam soils

Alcohol : 13.3%

Tasting notes :

This Southern Rhône/ Bandol inspired wine shows the elegant side of Mourvèdre. Aromatics of violets draw you in and are complemented with flavors of plum, blackberry, and underbrush. The wine finishes with strong acidity to complement the bright fruit and will benefit from decanting or time in the cellar. It will pair beautifully with fowl, meat, savory pasta and seafood.

