

Withers Winery

*In Hand Mourvèdre El Dorado*



VINEYARD NOTES

We draw from the finest sites in El Dorado County, with particular focus on the mineral-laden soils of our favorite vineyards in and around Placerville. Dominated by decomposing ancient granite formations, volcanic soils and centuries old calderas, these high elevation vineyards, ranging from 1,800-2,800 feet, yield both the power and grace we seek for this blend.

VINIFICATION AND COOPERAGE

This wine was fermented with 30% whole clusters and after a cold soak, aged for 18 months in 100% neutral oak barrels ranging in age from 10-20 years. It was bottled unfinned and unfiltered and only racked once directly preceding bottling.

Grape varieties : Mourvedre

Altitude : 550m - 850m ASL

Alcohol : 13.7%

Tasting notes :

This Mourvèdre dominated blend expresses itself immediately once in the glass, with core aromas and flavors of spice and earth. Like a warm summer afternoon, it coats the palate and expands and adds nuance with exposure to air. Medium bodied, it is a perfect match for a wide range of foods including pasta, meat, fowl, and darker bodied fish.

