Withers Winery

In Hand Mourvèdre El Dorado

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.

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.

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.





Organic www.banvillewine.com

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