



## 2007 MOURVÈDRE – HASTINGS RANCH VINEYARD



**GRAPE VARIETY:** 100% Mourvèdre  
**VINEYARD:** Hastings Ranch Vineyard, Paso Robles  
**BOTTLING DATE:** April 22, 2009  
**ALCOHOL:** 14.9%  
**PRODUCTION:** 233 cases  
**RELEASE DATE:** September 2009

### WINEMAKING

- Picked and destemmed on October 24, 2007; one of our first lots using our new pre- and post sorting tables.
- Transferred into tank the following day on top of Viognier lees for primary fermentation
- Pressed in small hydraulic basket press and transferred to tank for settling and malolactic fermentation
- Barreled on Nov. 12, 2007 in 100% French oak barrels, approximately 20% new, and aged for 17 months without racking
- Bottled unfinned and unfiltered

### TASTING NOTES

Our first varietal Mourvèdre comes from a small 3.3 acre planting in the Adelaida region on Paso Robles' far west side, at one of the area's highest elevations. Spicy white pepper is immediately apparent on the nose, framed by earthy black plum, cherries, spice and rich tannin. This wine is young, and will benefit from decanting in 2009. We expect it to be quite age-worthy.

Drink now through 2016.

### FOOD IDEAS:

- Earthy or gamey cheeses, such as goat
- Seared tuna
- Richly-flavored meats, including pork, beef, and lamb
- Hearty stews and mushroom dishes
- Dark chocolate