

Kestrel Vintners

2006 Winemaker Select Mourvèdre



WINERY:	Owners John and Helen Walker set out to craft superior wines at reasonable prices that would rival the best Washington wineries. To achieve this goal they selected an outstanding staff and encouraged them to be creative. They have 160 acres of Estate vines and access to several other prominent vineyards. Their winery opened in 1999.
DESCRIPTION:	The wine is a blend of mostly Mourvèdre, but it was co-fermented with Grenache and Syrah to coax out every nuance possible. The color is deep red with black undertones. In the aroma and on the palate you will find an abundance of ripe red fruit flavors, and floral elements such as; red currant, rose-petals, cherry, dried herbs, tea and spice. The delicate aromas and texture of this full bodied wine will surprise even the most discerning wine drinker. This delightful wine will pair superbly with food. It is balanced, complex and the finish lingers.
GRAPES:	81% of the grapes came from the Olsen Vineyards. The remaining 19% came from the Kestrel View Estate Vineyard. Both are located high on the Roza, northeast and north of Prosser, one of the best places on earth to grow grapes. Washington State- and especially the Yakima valley - seem to be ideally suited for growing Rhone varietals, due to the long summer days that boast in excess of 16 hours of sunshine per day. Follow this with its extended autumns, providing warm days and cool nights, factors perfectly for producing grapes with ripe fruit flavors and good acidities
HARVEST:	2006 enjoyed a long warm growing season with cool October weather, allowing the fruit to fully mature, while retaining true varietal characteristics
BLEND:	76% Mourvèdre, 19% Syrah, and 5% Grenache
WINEMAKING:	The Mourvèdre was actually co-fermented with 5% Grenache and 19% Syrah. This was done in order to enrich the character and complexity of the wine.
COOPERAGE:	After draining and pressing, the wine was aged in small Hungarian, French, and American barrels for 16 months prior to bottling.
ANALYSIS:	Alcohol: 14.1%, pH: 3.72, TA: 0.63%, RS: 0.1%
RELEASE:	February, 2009
PRODUCTION:	246 cases

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