Russell Joyce Mourvèdre 2021

TECHNICAL DATA

APPELLATION	Chalone		
VINEYARD	Antle Vineyard		
BRIX	23	РН	3.6
ALCOHOL	13.5 %		
PRODUCTION	150 cases		
UPC	8 9562700234 2		

PLACE

Antle Vineyard sits on top of a rocky slope where the heat-loving Mourvèdre grows on a block of decomposed granite and limestone at 1,700 feet in the Chalone AVA.

Located high up in the Gabilan Mountains next to Pinnacles National Park , Antle Vineyard is organically farmed, and is managed by Bill Brosseau, whose family has been farming Brosseau Vineyard since 1980. This area has just enough marine influence to moderate daytime temperatures and evenly ripen fruit. The limestone soils ensure that the vines maintain their natural acidity and produce wines with the intensity of aromatics, structure, minerality and lightness of being that only limestone can fully evoke.

WINEMAKING

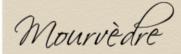
- Hand harvested
- 60% whole-cluster
- Fermented with native yeasts at cool temperatures in a small open-top temperature controlled tank
- Aged on lees 10 months, in 100% neutral oak
- Racked to tank and allowed to settle for one month prior ro bottling unfined and unfiltered

AROMA	blueberry, raspberry, toscano salame, white pepper, dried herbs
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PALATE cherry jam, black plum, fresh thyme, cracked pepper, violet

Are you a fan of Syrah and Cabernet Sauvignon, but ready for something new? Hard to pronounce, but easy to love, Mourvedre is for you! A robust mouthfeel, bright acidity, fuller tannin and lingering finish might lead you to believe you're already sipping on an old favorite.





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