



TWOSHEPHERDS

Making Unique Rhone Wines that Express Their Sense of Place & Vintage

2012 Mourvedre, Windsor Oaks Vineyard, Russian River Valley

Release Notes

Two Shepherds is pleased to offer this 2012 Mourvedre, the first time we have offered 100% Mourvedre. This planting is the last known left in Russian River Valley as this thick skinned, heat loving grape variety can prove a challenge to ripen in the cooler climate of the Russian River. This release was crafted from portions of 3 barrels, each contributing a unique element. One of the three barrels was whole cluster fermented, contributing structure and additional aromatics.

Release Notes

This is unique style Mourvedre, indicative of the region and winemaking philosophy. The light color, bright aromas and low alcohol may cause a double take when poured in a glass. Two Shepherds winemaking philosophy is to intervene as little as possible, and let the wine ferment and naturally express the vintage, region, and variety.

Winemaking Notes

After early morning harvest, the grapes are processed into separate ½ ton bins for open top fermentation. Fermentation occurs naturally with indigenous yeast. Half of the bins are 100% whole cluster with stems included, and 35% whole berry. The remaining lots are de-stemmed with 20% whole berry intact. Separating these lots during fermentation and barrel aging allows for more flexibility when selecting which components go into this varietal release, as well as the Syrah | Mourvedre and Pastoral Rouge blends.

After fermentation, the wine is pressed into neutral French oak barrels, without settling, where secondary fermentation occurs naturally, and they age for 10 months. The wine remains on the lees for 6 months, until racking begins, 4 months before bottling. The final lots are assembled after several weeks of blending trials, then were bottled August 19, 2013.

Tasting Notes

The color is a vibrant, clear, bright ruby. On the nose it delivers an abundant nose of cranberry, red apple, pomegranate, fresh cherry, strawberry and a hint of balsamic.

In the mouth one enjoys bright red fruit on the front palate, cranberry and Jonathan red apple, then darker red fruit notes in the mid palate, and returning to bright red fruits on the finish, with notes of spice and salinity, as your mouth waters. Highly recommend to drink in a Burgundy glass, try with a slight chill at white wine temperatures of 52-54 degrees.

Technical Notes

- Varietal: 100% Mourvedre
- Vineyard: Windsor Oaks Vineyard, Russian River Valley
- Harvest Date: 10/23/2012
- Brix at harvest: 22.5
- pH 3.65, T.A. 0.67 g/100mL
- Alcohol: 12.3%
- Fermentation – native yeast, ½ ton open top bins, 35% whole cluster
- Aging: 10 months in neutral French oak
- Bottling Date: August 19, 2013
- Case Production: 50 cases
- Suggested Retail: \$38 available online, the winery & at select Bay Area wine shops and restaurants
- Winemaker: William Allen

