

2021

FRIO CANYON

VINEYARD

MOURVÈDRE



APPELLATION

Texas Hill Country, USA

FERMENTATION

The clusters were destemmed and berry-sorted then sent to tank for warm fermentation where the wine spent 20 days on the skins

AGING

100% French Oak (65% new) for a total of 21 months in barrel prior to bottling

VARIETAL COMPOSITION

100% Mourvèdre

TECHNICAL DATA

pH 3.88

TA 0.55g/100mL

RS-Dry >0.1g/L

Alc. 14.0%

WINEMAKER

Brian Graham

SUGGESTED RETAIL

\$65

AWARDS

- *Gold Medal & Reserve Class Champion*
2024 Rodeo Uncorked! International Wine Competition
- *Gold Medal*
2024 TEXSOM Awards



VINEYARDS & WINEMAKING

The 2021 season started with disruption brought by winter storm Uri but progressed into a more mild year. Cooler temperatures remained throughout the growing season enabling the grapes to maintain good acidity- translating into flavor and true expression of varietal character. After harvest the grapes were sent to the winery to be hand-sorted and whole-berry destemmed. The berries rested for 5 days prior to fermentation. The medium-warm fermentation brought out intense berry fruit flavor and round mid-palate structure. The wine aged sur lie for 4 months followed by an additional 17 months of barrel aging in 65% new French oak and 35% well-seasoned neutral oak.

WINEMAKERS NOTES

The palate entry reflects black cherry and blueberry with hints of vanilla. Rusticity and earthiness on the back palate add counterpoint to the initial fruity notes. With an already round palate and integrated tannins, the wine can be enjoyed young, but certainly will hold for several years. Gentle decanting will bring out the aromatics and flavor components. For food pairings, we recommend smoked meats and foods rich in umami such as pad thai.