



2012 Mourvèdre, *Enz Vineyard*

Appellation: Lime Kiln Valley

pH: 3.18

Alcohol by Volume: 13.7%

T.A: 0.73g/100 ml

Bottling Date: April 4, 2014

Cases Produced: 719

SRP: \$ 36.00

Mourvèdre is the French name for the Spanish grape Monastrell, or Mataro. Grown for centuries on the Iberian Peninsula, it was not until the 1700's that the grape crossed over the Pyrenees Mountains to be cultivated in Southern France. Mourvèdre is the principal red grape of the Bandol region and is often the largest component of many prestigious Châteauneuf-du-Pape red wines. The variety is considered an important blending grape but, it is also capable of producing remarkable wines as a single varietal.

Our 2012 Mourvèdre comes from the Enz Vineyard in Lime Kiln Valley, San Benito County. Lime Kiln Valley is one of the oldest, but least known AVA's in California. Situated adjacent to the San Andreas Fault, its unique soil consists of decomposed granite overlaying limestone. Although inland from the ocean, the region's climate is greatly influenced by the onshore winds coming from the Monterey Bay, 23 miles west of the vineyard. The vineyard is located in the rain shadow of the rugged Gavilan Mountain Range.

Historically, Lime Kiln Valley was the source of the quick lime for much of the construction of Santa Clara, San Jose and San Francisco. In the late 1800s, and early 1900s, hundreds of people lived and worked in the valley, employed in the mining and kilning industry. Originally planted by the Vache family in 1895, the early vineyard served as a source of libation for the inhabitants of the valley. In 1922, a seven acre block of Mourvèdre was planted. The vines were planted to an 8x8 grid and dry farmed. They were head-trained with canes tied together forming coronas (crowns) over the top of the vines.

In more modern-day history, Bob and Susan Enz purchased the property in 1967 and established the Enz Winery. Ken Volk began sourcing fruit from this extraordinary ranch in 1994. He produces small quantities of Enz vineyard-designated Mourvèdre, Zinfandel, and Pinot Noir.

In the Cellar

Comparatively, 2012 was a warmer and more typical growing season than the prior two vintages. A late-ripening, the Mourvèdre was harvested then fermented in closed-top refrigerated tanks with cultured yeast strains. Following several days of cold soaking, a warm fermentation was encouraged and the tanks were pumped over several times a day at the onset of fermentation and then pin-wheel irrigated from mid-fermentation until cap fall. The free run juice was drained and the must basket pressed. Following a brief settling, the young wine was barreled to a combination of French, Hungarian, and American oak cooperage. Malolactic and primary fermentation was completed in barrel.

In the Glass

This wine has aromas of ripe black cherry, mulberry, anise and Lime Kiln dust. On the palate, this savory wine is brooding with jammy fruit flavors and a mid-palate lift of minerality and acidity. Try it with braised or roasted short ribs, venison, lamb shoulder, or barbecued meats and vegetables.