

# Mourvèdre



## DESCRIPTION:

A wine that boasts a deep garnet color with a tannic, full bodied mouth feel. Find a touch of spice and black pepper. Earthy notes with soft red fruit flavors help this wine to pair well with beef short ribs, lamb, or pork.

## PRODUCTION METHOD:

All our red grapes are hand-picked at peak of ripeness to ensure a full-flavored and well rounded wine. Fermented in stainless steel vats on their skins to extract color and tannins. Then, barrel-aged in French-American white oak barrels.

## PAIRINGS:

Beef short ribs, pork, shoulder, veal, shitake, and Portobello mushrooms.

## INSPIRATION:

This varietal is most often found with other grapes, known as the 'backbone of blends'. We believed that it deserved better, and have attempted to extract as much as we could from its unique flavor profile. Young Mourvèdre can come across as faulted, due to the reductive, sulfur notes and "farmyardy" flavors that some wines can exhibit before those flavors mellow with age. In addition, it's a difficult grape to grow; it needs a lot of hot sun and plenty of water. While our inspiration for this one is a challenge, here at Von Stiehl, we like complicated. Maybe it is hard to grow, hard to make, and it doesn't stand well on its own, but we'll just finish with saying that we enjoy producing complex wines as much as you do consuming them!

Serving Temperature: 65°F

Cellar Life: 5+ years

Appellation: Paso Robles, CA

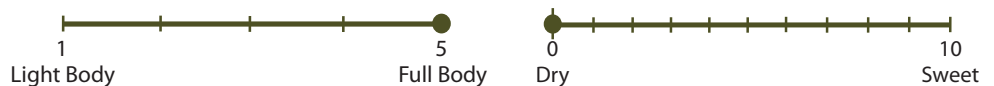
Residual Sweetness: 0.0%

Alc. By Volume: 13.9%

Product UPC: 728284001802



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## OUR MISSION:

To create an innovative and diverse wine experience.

