



SEVEN OXEN  
ESTATE WINES

2014

# MOURVÈDRE



**Appellation:** Paso Robles

**Sub AVA:** Templeton Gap

**Planted:** 2005

**Harvested:** 9/11/14 & 9/5/14

**Bottled:** 3/21/16

**Production:** 182 Cases

**Alcohol:** 15.0%

## BOTTLE PRICE: \$42

Five acres of Seven Oxen Vineyard are devoted to Mourvèdre, and another four acres were planted with the varietal in 2014. Mourvèdre is very tolerant of intense summer heat, particularly when head-pruned, and thrives on Seven Oxen Vineyard. Because of our minimalist approach in the winery, Seven Oxen's Mourvèdre is a true representation of the varietal, made unique by the complex characteristics of the vineyard's natural environment.

## VARIETAL COMPOSITION

90% Mourvèdre, 10% Grenache

## WINEMAKING

Both varietals were destemmed and fermented separately in open-top fermenters for 15 days, with two punch downs daily for the first week, once daily for the second week. Aged 18 months in used French oak.

## TASTING NOTES

Red fruit flavors of pomegranate and tart cherry dominate the 2014 vintage of Mourvèdre. Bright acidity and subtle minerality are balanced by 10 percent Grenache, which delivers body and structure, as well as notes of black fruit. Excellent to drink now, Seven Oxen's Mourvèdre will improve as it develops in the bottle and will age well for the next five to ten years.