

2022 Estate Mourvèdre

Dry Creek Valley



TRATTORE
farms



Varietal Composition 90% Mourvèdre, 5% Cinsault,
5% Counoise, 2% Grenache

Appellation Dry Creek Valley

Harvest Date Cinsault: 9/21/22, Grenache: 9/24/22,
Mourvèdre: 10/13/22, Counoise: 10/20/22

Technical Data Alc. 14.2% | pH 3.96 | TA 4.7 g/L

Cooperage 100% neutral oak aged 18 months

Production 193 cases

The 2022 Vintage

2022 was a beautiful year, consisting of a cool spring and summer ended with a heat spike in August to finish ripening the fruit. We had a much later harvest than normal but the long growing cycle allowed us to produce exceptional fruit!

Estate Vineyard

Our estate Mourvèdre is on an eastern facing slope on one of the rockiest parts of the ranch. This late ripening varietal gets a lot of character from the extended hang time, excellent skin and seed ripeness give this wine smooth tannins and an earthy complexity.

Tasting Note

The aroma features notes of black fruit, leather, and a touch of bay leaf. On the palate, you'll experience black currant, pepper, and a subtle bramble character. The tannins are well-balanced, providing structure without being overly grippy.