

# MELLOWOOD

## VINEYARD



2017 MOURVÈDRE

### WINEMAKING NOTES

Harvested early in the morning, sorted and destemmed upon reaching the winery, followed by a 10-day fermentation in tank, then pressed to barrel.

### TASTING NOTES

This garnet colored wine offers aromas of dark fruits, violets, dried thyme and bay leaf, and a hint of smoke. It is rich and bright with cherry flavors on the palate, and a smooth finish.

### FOOD PAIRING SUGGESTIONS

Excellent pairing for lamb and various smoked, braised or stewed meats. Duck confit is an especially indulgent and satisfying pairing!

### AGING

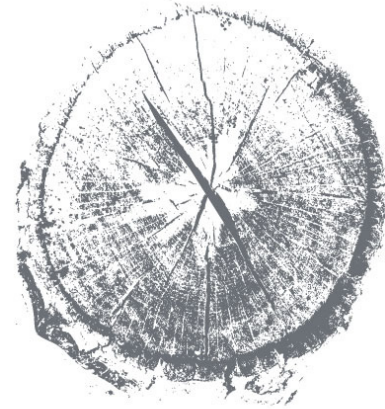
Aged in one 2nd use American Oak barrel and one 3rd use American Oak Barrel for 20 months.

### WINE SPECS

100% Mourvèdre

ABV 13.3

50 CASES PRODUCED



MELLOWOOD  
WINERY

20  
17

MOURVÈDRE  
FAIR PLAY | CALIFORNIA