

2021 Mourvèdre

77% Mourvèdre, 10% Cinsault, 5% Counoise, 3% Cabernet Sauvignon

It isn't often we showcase single varietal Rhone wines, but this vintage was too exceptional to blend it away. This wine offers a delicate balance of blackberry and black pepper, with hints of rose and meat sprinkled throughout the palette.

Pairings:

- Beef short ribs
- Rabbit
- Shitake mushrooms

Vintage:

The 2021 vintage in Texas was an increasingly difficult year for our farmers, yet the result produced exceptional wines. Starting at the beginning of our growing season with an unprecedented snowstorm, the remaining part of the year was filled with harsh and unexpected weather patterns. Yields across all regions of the state were troubled with hail, disease pressures, and drastic plummets in temperature, resulting in smaller than a smaller than normal crop. For the vineyards that were able to produce, the quality was outstanding. Lower than normal temperatures throughout the picking season allowed for grapes to hang longer on the vine, increasing concentration and phenolic development. We are beyond pleased with the wines being produced in the 2021 vintage.

Vineyards:

This wine is a blend from Hossfly Vineyards, Tallent Vineyards, and Farmhouse Vineyards; a beautiful way to incorporate the best of both the Hill Country and the High Plains.

Technical Details:

Aged for 34 months in 30% New American Oak, 70% Neutral Oak

Bottled October 8th, 2024; 896 cases produced.

15.1% ABV