

2014 Sonoma County  
*Cuvée Moriah*

The next evolution in our Cuvée Moriah reintroduces Mourvedre, taking the already exotic 2014 vintage and adding wild-herbs and cured meats—exciting! Cuvée Moriah has been a long time favorite of the Donelan family and the winemaking team for its precise palate and ability to pair with a wide range of our favorite meals. The 2014 bottling is a great match between the Dry Stack Vineyard Grenache’s delicate fruit flavors of pomegranate and rhubarb, and the Kopf Vineyard Mourvedre’s structuring mouth-feel and savory notes of caraway seed and cardamom spices.

Both the Grenache and Mourvedre are fermented with roughly 50% whole-cluster. Due to the large berries and thick stems, small amounts of carbonic maceration occur prior to full maceration, helping to lift the aromatics of the final wine by infusing additional hints of red currants and fresh violets.

The Grenache’s high natural acidity creates an engaging mouthfeel that supports the Mourvedre’s fullness and provides for a long-lasting finish. A light decant in its youth will help unlock the full-potential of this wine.

*Cellar Notes:*

**Percentage New Oak**

14%

**Bottling Date**

January 28, 2016

**Alcohol**

14.6%

*~45% Whole Cluster · Native Ferment/Native ML*

**Composition**

84% Grenache

16% Mourvedre

**Production**

680 cases

