



**2006 Mourvèdre**  
**Produced by JM Cellars**  
**Winemaker: John Bigelow**

**Tasting Notes**

In 2006 I received a call from the manager of one of our top fruit sources, Stillwater Creek Vineyard, offering me a ton of Mourvèdre with which to experiment. My curiosity was piqued. When I arrived at Stillwater and tasted the fruit, it had a peppery quality that intrigued me.

We made four barrels of Mourvèdre and over the 15 month aging process, it became clear that we should bottle this as a single vineyard wine (a small amount of Stillwater Creek Syrah was added to this Mourvèdre for the final blend). We are enjoying this wine now, but can easily age the 2006 Mourvèdre for 10+ years.

**Barrel Aging**

Barrel aged in 70% new/30% once used oak for 15 months (Russian Oak)

**Blend**

95% Mourvèdre

5% Syrah

**Alcohol: 14.2      pH: 3.8      Total Acidity: 0.56 g/100ml**

**Case Production: 125 Cases**