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 2007 THE PROSPECTOR MOURVÈDRE, EL DORADO
 

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**Appellation:** El Dorado**Vineyards:** Girard**Varietal:** Mourvèdre**Clone:** Tablas Creek**Age:** 10 years**Elevation:** 1300 feet**Soil:** Decomposed granite**Yield:** 2-2.5 tons/acre**Harvested:** October 12, 2007**Pressed:** November 3, 2007**Blend:** 95% Mourvèdre + 5% Wylie Syrah**Maceration:** 22 days in open top wood vats**Barrel aging:** 12 mos. in 500L puncheon**Bottled:** Unfiltered on Nov. 18, 2008**Production:** 59 cases**Release date:** Spring 2009


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 WINEMAKING NOTES
 

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Like all of our red wines, we only use the machine for whatever level of de-stemming is desired. In this case we de-stemmed 100%. Crushing is achieved via pigeage à pied (foot stomping). We do not make wine in plastic. All of our reds are fermented in open top wood vats where wild yeasts are employed without nutrients or other enhancers. Likewise, malolactic fermentation was natural. We punch down by hand up to 3x daily. The Mourvèdre maceration was 23 days. The cooperage was a neutral 500L Hungarian puncheon. Our intent was to blend this into our thirteen series but somewhere around early summer of 2008 we knew this was special. By the fall we agreed it wasn't possible to blend this captivating Mourvèdre away and thus the creation of The Prospector. The name is referential to the gold rush history of the El Dorado appellation.

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 TASTING NOTES
 

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Enticing aromas of fresh plum, blueberry and raspberry sauce excite the nose. A second pass reveals hints of green tea, earth and floral notes. Pure and delineated flavors coat the palate while bright acidity provides balance and a lingering for more. This is a red wine that is much too easy to sip and will make a fine companion to a melody of summer cuisine.