

Cima Collina

2013
Chalone
Mourvedre

The grapes for this wine were sourced from the Antle Vineyard (aka Pinnaclacitos Chalone), which was originally planted by Dick Graff in 1989. This historic vineyard is a pleasure to behold: it sits in a protected southwest-facing dell overlooking the Salinas Valley. The gnarly old vines surrounded by the striking rock outcroppings of the Pinnacles area makes for a tremendous scene that reminds one of days gone by in California. In a nutshell, it was a pleasure & privilege to work with a piece of history!

This is our very first Mourvedre. Normally this varietal is blended with Syrah or Grenache & is rarely bottled on its own but we were captivated by this enjoyable and aromatic wine & think you will be too. Heady aromas & flavors of blueberries, violets and leather comingle beguilingly with smooth mouthfeel & long finish. Enjoy on its own, with venison or prosciutto pizza. Cheers!

Vineyard:
Antle

Appellation:
Chalone

Varietal:
100% Mourvedre

Vinification:
Aged French Oak 11 months
17% new oak

Alcohol:
14.6%

Bottled September 11, 2014

Production:
173 cases

Release Date:
December 2014

Suggested Retail:
\$30

*Cima Collina Tasting Room
At the Old Del Monte Dairy
19-A East Carmel Valley
Road*

*Carmel Valley, California
831/620-0645*

www.cimacollina.com

Open Daily