

DOMAINE ARTEFACT

2018 Mourvèdre



Aromatics: The Domaine Artefact 2018 Mourvèdre has aromas of sassafras, blueberries, açai berry, plum sauce, with fresh herbs like fennel, bay laurel, and sage.

Tasting Notes: This wine is full bodied, great balance with layers of black fruit - blueberry, blackberry, violets, black pepper and thyme. Enjoying this wine is just like “standing in a field in Provence”.

Fermentation: The majority of the fruit was destemmed with 10% whole clusters and fermented in macro bins. Racked into new French oak for three months followed by neutral barrels for 16 months.

Pairings: This wine pairs with Indian spiced roast pork tenderloin, ratatouille, baguette with grilled vegetables and goat cheese. This wine will enhance anything grilled or smoked.

Mourvedre is a meaty and full-bodied red wine. Mourvedre’s smell is an explosion of dark fruit, flowers like violet and herbaceous aroma of black pepper, thyme, and red meat. Mourvedre benefits from decanting and is best enjoyed at around 67-71 °F.

Definition provided by Wine Folly

Wine Specs

AVA: South Coast, San Diego County

Vineyard: Domaine Artefact

pH: 3.60

Acidity: 5.8 grams per liter

ABV: 14.2 %

Harvest: Early November of 2018

Cases Produced: 152

