

2008 L'Entente Columbia Valley

Vineyards

Elephant Mountain Vineyard/ Rattlesnake Hills AVA/ Syrah- Sara Lee Clone	78%
Elephant Mountain Mourvedre	17%
Elephant Mountain Viognier	3%
Coyote Canyon Vineyard/ Horse Heaven Hills AVA/ Roussanne	2%

Tasting Notes

Our flagship red blend, styled after the great village wines of the Cotes du Rhone, shows a dark purple-red color with aromas of violets, fennel and chocolate. Earthy dark berry flavors build, with chocolate and caramel rounding out the long finish. A solid backbone of acidity framed with medium tannins assures this wine will cellar well for 5 years. Decant before serving and consume 2012-2016.

Vintage Notes

2008 started with a cool spring, slowing the vintage's development and setting things behind a week or more. By mid-summer the temperature had warmed to typical levels, with some small heat spikes, and the vintage was back on schedule. Overall it was a cooler growing season, but toward the end of August a strong system moved into place: warm days, gave enough sun and heat to build sugar and flavor and cooler temperatures at night helped preserve the grapes' structure. Ott & Murphy picked our first fruit in late September. The weather continued to improve and held a perfect balance through harvest.

Technical Notes

Blend: 78% Syrah 17% Mourvedre 3% Viognier 2% Roussanne

Harvest Dates: September 27 and October 31st 2008

Harvest Chemistry Avg: Brix: 23-25 Total Acidity Avg: 6.1 g/L pH: 3.4-3.6

Vinification

We crushed and destemmed the Syrah and Viognier/Roussanne together to open top fermenters, cold soaked for 2-4 days, followed by inoculated fermentation with a selected Rhone yeast. Manual pigeage (punch downs) 3 times daily and pressed to tank at 5 degrees brix. The blend was racked to barrel for primary and malolactic fermentation (MLF) and again post MLF. Elevage in barrel took place over 22 months on 25% new French Oak, with the remainder neutral, 3 or 4 year old French oak. We withheld further racking until final blending and bottled the wine unfinned and unfiltered.

Wine Chemistry: Alc v/v: 14.3% pH: 3.85 Total Acidity: 5.8 g/L FS02: 35ppm R/S .6 g/L

Bottled: December 6th, 2010 Cases: 100

Ott & Murphy Wines

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