

Lewis-Clark Valley 2020

Mourvèdre

Expedition Series

The 2020 vintage was relatively normal, with moderate yet consistent temperatures and only a few days of extreme heat exceeding 100°F.

Excessive ground moisture prolonged the need to irrigate until mid-summer. September wildfire smoke delayed ripening and harvest a bit, but a long, frost-free fall brought everything to ripeness. Yields were low in 2020. Berry size was very small, concentrating flavors and colors in the red grapes. A smaller production with huge potential.

We are happy to offer another single varietal Mourvèdre. White pepper and anise on the notes, with fruit notes of raspberry, plum, and an earthy finish.



Colter's CREEK

HARVESTED

October 22nd, 2020

DATE BOTTLED

August 19th, 2022

AGING

Standard and large format
French oak

CASE PRODUCTION

180

ALCOHOL

14.3%

FOOD SUGGESTIONS

Delightful with wild game,
mushrooms, and lamb.

Serve between 65-68°F for
optimal flavors.

AGING POTENTIAL

Drink now through 2030.