



2019 COLIBRI MOURVÈDRE WILD FERMENT

The “Wild” fermentation is a controlled process in which we harvest a small portion of the grapes from a particular block several days prior to the main, larger pick. These grapes are then hand-crushed and are left in a warm place to allow the resident yeast to build their populations. When the main batch comes in, this becomes the starter culture. In France this method is called “Pied de Cuve” or the foot or base of the blend. The classic leathery, earthy-spicy notes of Mourvèdre are framed by an interesting, tart-juicy funk created by the wild yeast. Meanwhile, the whole package is wrapped lightly in a burnt caramel coating arising from ageing on our own Arizona White Oak. This is a truly site-specific batch with the grapes and microorganisms of Colibri working in harmony with our native oak to produce this amazing wine.

Wine Name:	Colibri Mourvedre Wild Ferment
Vintage:	2019
Release Date:	
Bottle Size:	750mL
Cases Produced:	74 Cases; 11 Bottles
Varietals:	100% Mourvedre
Vineyards:	Colibri
Primary Fermentation:	Fermented in Open Top Fermenters for 12 days.
Aging Regime:	16 months in Neutral Oak
Alcohol Content:	13.4%
pH:	3.61
TA (g/100mL):	5.6