



2020 COLIBRI MOURVÈDRE WILD FERMENT

In all the vastness of the United States there are a scant 17 species of Hummingbird. In the small, southeastern corner of Arizona where this wine was grown, 15 species have been recorded! This is a special place for wildlife and wine alike and it these birds that inspired the naming of our vineyard: Colibri (hummingbird in countless languages). Arizona's most abundant species of hummingbird is the Anna's, which was beautifully depicted on our label by renowned master wildlife artists Gamini Ratnavira from Sri Lanka. This stunning bird and this wild, earthy wine are a perfect pair; a pair whose sale will benefit the Hummingbird Society while also honoring the passing of Dr. H. Ross Hawkins, the Society's founder.

Wine Name:	Colibri Vineyard Mourvèdre Wild Ferment
Vintage:	2020
Release Date:	
Bottle Size:	750 ml
Cases Produced:	26 Cases
Varietals:	100% Mourvèdre
Vineyards:	Colibri
Primary Fermentation:	Fermented in Open Top Fermenters for 9 Days
Aging Regime:	10 Months Neutral French Oak
Alcohol Content:	14.6%
pH:	3.76
TA (g/100mL):	5.6