



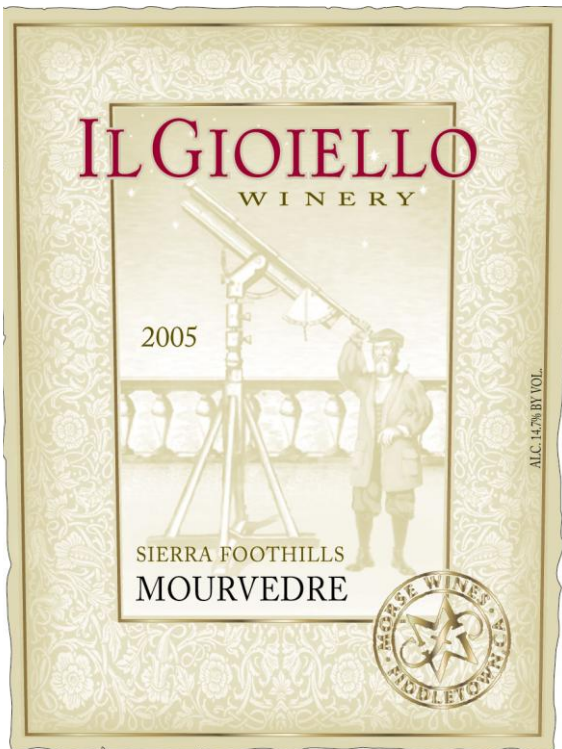
Morse Wines / IL GIOIELLO WINERY

22355 Lawrence Road
P.O. Box 570
Fiddletown, CA 95629

TASTING NOTES

2005 MOURVEDRE

Appellation: Sierra Foothills
Blend: 75% Mourvedre, 25% Syrah
Clone: Estate Mourvedre Alban
Harvest Date: October 7, 2005
Bottling Date: August 24, 2007
Barrel Aging: 22 months, 100% French Oak
Cases Produced: 278
Alcohol: 14.7%
pH: 3.81
RS: 0.001% Very Dry
Harvest Notes: Punched down twice daily, clean fruit, smooth fermentation, short secondary fermentation



This varietal, rare in California, comes from the warmer regions of Southern France, but is the second most important black grape after Grenache in Spain predominantly named Mataro. Mourvèdre is a late - ripening varietal that flourishes with hot summer temperatures - the same conditions found in Amador County. The 1.7 acre estate vineyard is situated at an altitude of 2300 feet and enjoys a south - facing exposure. The soils here are a rocky loam with clay and sand.

Mourvèdre is typically a savory wine. This wine exploits that character and is intensely colored, rich and velvety with a front palate of black currant, plums, and blackberry, with a mid palate of fennel and leather, finishing with pepper and sweet spice. This wine has been aged in 100% French Oak for 22 months delivering a balanced tannin structure; soft with a bright fruit character. This wine pairs well with lamb, grilled and roasted meats, duck, root vegetables and most cheeses. For Cabernet devotees, this is a nice alternative with complex flavors and soft tannins suitable for elegant meals, and a nice after - dinner cigar.

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