

AmByth *Mourvedre 2010*

AmByth Estate is a Demeter certified Biodynamic® vineyard farm located in the Templeton Gap. Our vineyards are dry farmed. Our farming is Biodynamic. Our winemaking is natural.

2010

This wine is a blend of 100% Mourvedre from two different vineyard sites at AmByth. Mark's Vineyard was planted in 2004 and sits at a lower elevation than StoneCross, which was planted in 2007. Both vineyards are steep, dry-farmed and head-trained, the Mourvedre vine is strong and displays a beautiful gray-blue hue in its leaves, especially impressive waving in the summer winds. 50 cases produced.

OUR FARMING:
BIODYNAMIC. DRY FARMED. HEAD TRAINED. STEEP HILLSIDES.

OUR WINE:
100% ESTATE. UNFILTERED. UNFINED. NATIVE YEAST.

OUR PHILOSOPHY:
A LOVE OF THE LAND. A JOY OF LIFE.

BIODYNAMIC CERTIFICATION BY DEMETER USA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

BOTTLE #000 of 000

GROWN, PRODUCED & BOTTLED BY AMBYTHESSTATE, TEMPLETON, CA
ALC 13.76% BY VOL. • CONTAINS SULFITES - 15 PPM TOTAL ADDED - 750ML

FOR SPECIFIC WINE INFORMATION: WWW.AMBYTHESSTATE.COM • 805-905-9497

AmByth
E S T A T E

MOURVÈDRE
STONECROSS & MARK'S VINEYARD
PASO ROBLES

BIODYNAMIC®

VINEYARDS

The 2010 Mourvedre is a blend of Mourvedre from two different vineyards at AmByth. Mark's Vineyard is a 7 acre south-facing, very steep block on the 42 acre estate vineyard farm. Mark's Vineyard was planted in January 2004, it is 100% dry farmed and trained in goblet style, the spacing is 10' x 10'. StoneCross is an even more steep vineyard with 12' x 12' spacing and the vines were planted in 2006. And here is the very interesting fact: Mark's Vineyard Mourvedre is planted on rootstock (r110); whereas, StoneCross is planted to its own root. The vines are completely different, all in the flavor profiles, aromas, behavior of the vine, etc. Harvesting is by hand, and multiple passes were made through the vineyard, as the upper portions ripen more quickly than the lower vineyard.

TASTING NOTES

Dark, deep garnet color. The nose is pleasantly open and generous with blue fruit notes mixed with light gamy aromas. It is already in place. The palate offers a great mix of generosity and tension. This Mourvedre offers a little extra layers of comfort that will please those that enjoy some volume. Make no mistake, it is not a monster. The acid structure keeps the wine in check and takes it on a long, rich and lively ride. Enjoy now and in the next decade...or more.

Native yeast fermentation, Unfined and Unfiltered. 13.76 alc by volume, 15 ppm Total Added Sulfites

TECHNICAL DATA

BLEND: Mourvedre 100%

APPELLATION: Paso Robles

ALCOHOL: 13.76%

HARVEST DATES: Sept. 26 – Oct 1
BOTTLING DATE: January 2012
RELEASE DATE: August 2013
SRP: \$45.00

PH: 3.49
TA: 0.68
TOTAL CASES: 50

****AmByth Estate is a proud member of the Rhone Rangers**