

# *Opendium 2008*

## **Vineyards**

Coyote Canyon/ Horse Heaven Hills AVA/ Cinsault	38%
Vineheart Vineyard/ Columbia Valley AVA/ Syrah	37%
Coyote Canyon/ Horse Heaven Hills AVA/ Mourvedre	22%
Vineheart Vineyard/ Columbia Valley AVA/ Viognier	3%

## **Tasting Notes**

Dark red in color with aromas of cherry, blackberry and exotic spices. Nuances of pepper, licorice and toasted oak. The Cinsault leads with bright flavors of red cherries, followed by the black fruits and pepper of Syrah and Mourvedre. The flavors linger for a long and expansive finish, with moderate tannins. Most of this blend was co-fermented at crush.

## **Technical Notes**

**Blend:** 38% Cinsault 37% Syrah 22% Mourvedre 3% Viognier

**Harvest Dates:** October 10th 2008

**Harvest Chemistry Avg:** Brix: 25 Total Acidity Avg: 6 g/L pH: 3.40-3.80

## **Vinification**

The Cinsault, Syrah, Mourvedre and Viognier were crushed and destemmed together to open top 1 ton fermenters, cold soaked for 2-4 days, followed by inoculated fermentation with a selected Rhone yeast. Manual pigeage (punch downs) 3-4 times daily and pressed to tank near dryness. Racked to barrel for malolactic fermentation (MLF) and again post MLF. Elevage in barrel was completed over 18 months on 20% new French Oak, with the remainder neutral French Oak. No additional rackings were done until final blending. Bottled unfined and unfiltered.

**Wine Chemistry:** Alc v/v: 14.8% Ph: 3.71 Total Acidity: 5.5 g/L FSO2: 25ppm

**Bottled:** May 10, 2010 Cases: 108

*Ott & Murphy Wines*

**Swede Hill Cellars LLC**

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