



*Koehler*

**Appellation**

Santa Ynez Valley

**Vineyard**

Casa Blanca Vineyard  
100% Estate

**Composition**

100% Mourvedre  
Harvested Oct. 16, 2014

**Fermentation**

6 Ton Open Top SS  
Fermenter

**Aging**

19 months in French Oak  
20% New Oak

**Technical**

25.0° Brix at Harvest  
14.6% Alcohol  
6.2 g/L TA  
3.60 pH

**Production**

225 cases  
Bottled May 24, 2016

**2014 Mourvedre  
Santa Ynez Valley**

**Growing Season and Harvest**

All of the fruit for this wine came from the Casa Blanca Vineyard on the Koehler Estate. The 2014 vintage saw less than average rainfall totals. The fruit was hand harvested at first light in the cool morning fog.

**Winemaking**

Following harvest the Mourvedre was cold soaked for 3 days. Fermentation ran approximately ten days at 75°F. Free run wine was collected and the pomace was gently pressed the next day. The Mourvedre was then aged for 19 months in 20% new French Oak.

**The Koehler Estate**

Koehler Winery evolved from the 1997 purchase of a property with vines nearly 25 years old at the time. Previously, all of the fruit grown on the estate was being sold to other producers. The vision of the Koehler family was to instead make their own premium wines of distinction and integrity. Sixty-four acres are planted to Cabernet Sauvignon, Chardonnay, Grenache, Riesling, Sangiovese, Sauvignon Blanc, Grenache Blanc, Syrah, Mourvèdre, and Viognier. The micro-climatic diversity on the 100-acre estate results in a superb range and quality of fruit. The 45-year old vines are recognized as an asset in the Santa Ynez Valley and surrounding area.