



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.