

NADEAU

Family Vintners

2006 Mourvedre Paso Robles

The **Winery**

Nadeau Family Vintners is the result of years of effort by Robert Nadeau and his wife, Patrice. Together they renovated a tiny barn in the mountains west of Paso Robles, transforming it into an efficient, well-equipped micro-winery. Old-world styled vineyards have been planted on the slopes surrounding the building...most of the planting is dedicated to dry-farmed, head-trained Zinfandel, with an acre or so devoted to Grenache Noir and Petite Sirah.

The **Wine**

Mourvedre--while new to many California wine enthusiasts--is a long-established winegrape in the France's Southern Rhone Valley and in Spain (where it is called *Mataro*.) In fact, hundreds of years of cultivation stand as a testament to the integrity of this varietal. Fortunately, American wine consumers have come to embrace "alternative" grape cultivars, so with that we are pleased to offer you this example of Paso Robles *Mourvedre*.

The Nadeau Family Vintners' 2006 *Mourvedre* is a medium-bodied wine which offers dark fruit aromas and flavors married with a spice component which complements this wine and lends it more complexity. Soft-tannins and balanced acid make this *Mourvedre* a food-friendly wine--ready to accompany a wide variety of fare.

The **Blend**

100% Mourvedre

The **Vital Statistics**

100% Paso Robles Appellation

100% 2006 Vintage

Harvest: Sept., 2006; Average Sugar @ Harvest: 25.3 Brix;

Finished Wine EtOH: 14.3% By Vol.

These *Mourvedre* grapes were fermented in small, open-top fermentors with commercial (proprietary) yeast for 7 days on their skins then pressed in a small, horizontal basket-press. This wine was racked using a nitrogen blanket and/or gravity. Aged in one—to—three year-old American and Eastern European oak barrels until final blending and bottling.

The 2006 Vintage yielded only **6 Barrels**.