



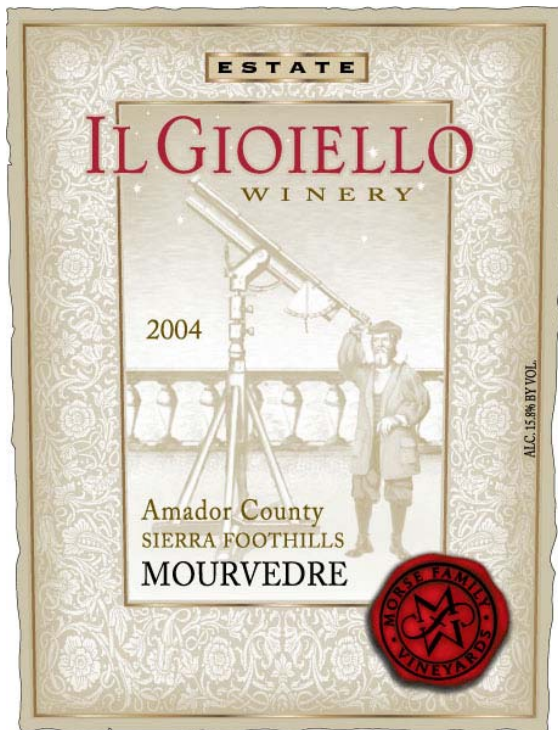
Morse Wines / IL GIOIELLO WINERY

22355 Lawrence Road
P.O. Box 570
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TASTING NOTES

2004 ESTATE MOURVEDRE

Appellation:	Amador County
Blend:	100% Mourvedre
Harvest Date:	September 26, 2004
Bottling Date:	February 9, 2007
Barrel Aging:	28 months, 100% French Oak
Cases Produced:	44
Alcohol:	15.8%



This varietal, rare in California, comes from the warmer regions of Southern France, but is the second most important black grape after Grenache in Spain. Mourvèdre is a late - ripening varietal that flourishes with hot summer temperatures - the same conditions found in Amador County. The 1.7 acre estate vineyard is situated at an altitude of 2300 feet and enjoys a south - facing exposure. The soils here are rocky loam with clay and sand.

This wine is intensely colored, rich and velvety with aromas of black currants, plums, blackberry and pepper and sweet spice. This wine has been aged in 100% French Oak for 28 months delivering a balanced tannin structure; soft with a bright fruit character. This wine pairs well with lamb, grilled and roasted meats, duck, root vegetables and most cheeses. For Cabernet devotees, this is a nice alternative with complex flavors and soft tannins suitable for elegant meals.

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