



FORCE *Majeure*

2016 FORCE MAJEURE PARVATA

”PARVATA” (sanskrit for “Mountain”) is our Red Mountain southern Rhône-inspired blend, cultivated in blocks from the sandy soils of the middle and lower sections of this vineyard. Bottled unfiltered and unfiltered.

“A blend of mostly Mourvèdre, the 2016 Parvata sports a deep purple color as well as gorgeous notes of blueberries, black raspberries, peppery spice, and flowers. With full-bodied richness, silky, fine tannin, and a great texture, it’s a seriously beautiful blend that will shine right out of the gate. The purity and polished to the tannin are gorgeous.” – 94-96 points, Jeb Dunnuck

“Bright ruby-red. Musky scents of dark cherry, blueberry, cinnamon and tree bark are complicated by higher-pitched hints of white flowers, grapefruit and white pepper (I was reminded of a Châteauneuf du Pape from the likes of Vieux Donjon). Offers captivating finesse of texture, showing more detail and inner-mouth lift than the ‘15 version. Finishes with a ripe suggestion of mocha and subtle length, its firm tannins avoiding hardness. Classic 2016 verve and definition here.” – 92 points, Stephen Tanzer, Vinous Media

69% Mourvèdre / 21% Syrah / 10% Grenache

Fermented in concrete,

open top and closed top stainless

30% new French oak, mostly larger format
(400L to 500L)

Native yeast, cold soak up to 5 days

Macerations 21-35 days

100% free run

Release price: \$70 / 750mL

450 cases produced