

WINE into H<sub>2</sub>O

# Monde eau

 **SYRAH 2011**

## TASTING NOTES

Blackberry bramble and Herbs de Provence are consistent in the nose and on the palate in this Syrah, our second vintage for Monde eau. Red plum fruit flavors laced with herbs and vanilla caramel. A very nice, full mouthfeel with medium tannins rounds out this dazzling young wine. Have this Syrah with pork country spareribs or stuffed flank steak, something hearty.

## BLEND/VINEYARD INFO

85% Badger Mountain Syrah, Columbia Valley  
10% Goosieridge Mourvedre, Columbia Valley  
4% Badger Mountain Malbec, Columbia Valley  
1% Alice Vineyard Petit Verdot

## WINEMAKER'S NOTES

The Syrah, Malbec and Petit Verdot were fermented in upright stainless steel fermenters with twice daily pumpovers. The Mourvedre was cold soaked and rotary fermented to soften extraction. All wines completed malolactic fermentation in tank. The Syrah, Petit Verdot and Mourvedre were aged 18 months in 3 year old French oak barrels. The Badger Mountain Malbec was aged 6 months in neutral French oak barrels.

## WATER CHARITY INFORMATION

Access to clean water changes everything. It secures food supplies and drives economies on both a community level and around the world. Safe water has a profound effect on health and sanitation, and the effects ripple out to opportunities that permanently change lives. Monde eau Wines wants to be part of practical, enduring solutions to the global water crisis. We donate a substantial portion of profits from the sale of our wines to a water-focused charity that is committed to the same mission.

## TECHNICAL DATA

Release Date: 6.14.2013  
Alcohol: 13.5%  
Residual Sugar: 0.00  
Acidity: 0.62  
pH 3.84  
Cases: 504



[www.mondeeauwines.com](http://www.mondeeauwines.com)

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