

BETZ

FAMILY WINERY

2014 *Réserve du Soleil*, Mourvèdre

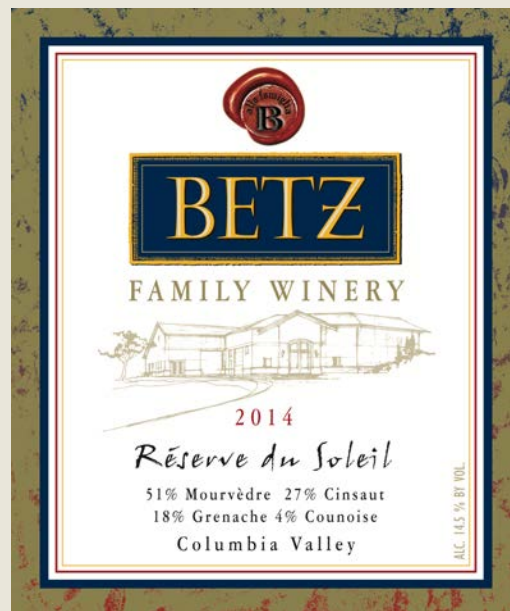
The 2014 Vintage...In the vineyards, 2014 marked the third year in a row for an early start for vine growth. Flowering, a crucial period in the vines annual cycle, took place under ideal weather conditions. The warm, calm weather resulted in one of the most compressed flowering periods in recent years, and very even berry size. This also meant that a large crop was hanging in the vineyards, which allowed growers to "green harvest", a mid-season dropping of any bunches that were uneven or lagging behind in development.

Steady heat continued through July and August, leading to the earliest harvest ever for Betz Family Winery: we picked our first grapes on September 3rd. Over the following 4 weeks we harvested over 40 different vineyard blocks, many of them only 1-2 tons in size. Add to that our time in the vineyards in order to make the best harvest decisions possible, we visited and sampled each vineyard two to three times each week. We were rocking! The wines reflect the steady weather and even grape ripeness.

Each spring our winemaking team begins tasting the wines of the previous year's harvest barrel by barrel. The goal is to make detailed notes about each barrel, which are then used to guide us as we begin blending. Sometimes a certain vineyard block or barrel catches our attention during this process, raising the possibility of assembling a unique blend to highlight it.

This was the case in 2014 with our Mourvèdre from Ciel du Cheval Vineyard on Red Mountain, a wine typically blended into *Bésoleil*. From the first day of crush, we couldn't help but notice the intense aromas of white and black pepper, fresh-picked boysenberries and plums. We knew immediately that we had something special on our hands (literally)!

Throughout our blending trials this Mourvèdre continued to shine, exhibiting smoky black fruits and that precious, earthy "garrigue" character of the southern Rhône. It eventually formed the core of the first-ever *Réserve du Soleil* (51% Mourvèdre, 27% Cinsault, 18% Grenache, and 4% Counoise) and the wild character of Mourvèdre is predominant in the wine: smoke, fresh boysenberry and thyme. Cinsault brings accents of Bing cherry, strawberry and baking spices; Grenache contributes suppleness and fine tannins; Counoise adds its tell-tale white and black pepper.



CURRENT RATING:

Robert Parkers Wine Advocate – 92 POINTS

"Incorporating a big chunk of Mourvèdre, the 2014 Reserve du Soleil offers lots of gamey, truffle, white pepper and spice in a medium to full-bodied, polished, beautifully elegant style. While the 2014 vintage yields ripe, exuberant wines, this has a pretty, elegant, polished style that makes it already hard to resist. It should drink well for a decade."

- Jeb Dunnuck

