Force Majeure Parvata

Force Majeure Vineyards

United States - Washington

Parvata means “mountain” in sanskrit, and is the name for this southern Rhône-inspired blend, grown mostly in the sandy, loamy soils of the lower section of the Red Mountain vineyard, which bring to the wine a good degree of finesse and high-toned aromatic notes, white pepper, dried herbs and grapefruit peel.

Specifications

Varietals	69% Mourvedre, 21% Syrah, 10% Grenache (2016) / 43% Mourvedre, 25% Grenache, 23% Syrah, 4% Cinsault, 5% Counoise (2017)
Soil type	Sandy, loamy soils of the lower section of the Red Mountain vineyard
Vinification	Fermented in concrete, open top and closed top stainless. /> 18 months in 25% new French oak, mostly larger format (400L to 500L). Native yeast, cold soak up to 5 days Macerations 21-35 days 100% free run /> Bottled unfined and unfiltered.
Production	450 (9-liter cases)

Codes, Weights and Measures

UPC	7 84585 02575 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02575 3
Case Weight	40
ABV	14.70%
SRP	$ 84.99 USD 750mL Bottle

Reviews and News

2018 Force Majeure Parvata - 96 pts - JD
2017 Force Majeure Parvata - 95+ pts - JD
2017 Force Majeure Parvata - 92 PTS - VINOUS
2016 Force Majeure Parvata - 96 pts - JD