



FORCE
Majeure

2016 FORCE MAJEURE PARVATA

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

"There are only 325 cases of the 2016 Parvata, a blend of 69% Mourvèdre, 21% Syrah, and 10% Grenache brought up in 30% new, mostly larger barrels. Deep ruby-colored, with a beautiful bouquet of black raspberries, white pepper, spiced meats, and graphite, this hits the palate with full-bodied richness, ripe tannins, and beautiful length." – 96 points, Jeb Dunnuck, JebDunnuck.com



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

450 cases produced