

Jenny & François Selections
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Dirty & Rowdy, Mourvèdre Especial

Producer	Dirty & Rowdy
Vendor	Jenny & François Selections
Category	Wine - Still - Red
Grape variety	Mourvèdre
Region	California, United States
Subregion	Santa Barbara County



Distributor's notes

Elevation: 3200 feet

Brix: 21.5

Alcohol: 12.5%

Total Production: 65 cases

If the Semillon is our white wine of choice of Cosmonauts, the Especial is our red wine of choice for time-travelers. Amber-ish red in color, this wine looks like a CA Pinot Noir from the '80's. For those not familiar with the "Especial" it is the same fruit from the same pick as the Santa Barbara Highlands Mourvèdre. It is a separate fermentation where we leave the skins and stems in contact with the juice for approximately 6 days (about 1/2 the length of the regular SBH Mourvèdre). At the end of the 6 day maceration, we press the still fermenting juice into a concrete egg fermenter and the wine finishes fermentation away from the skins and remains in the concrete egg until bottling. We were nervous when we released the '13, as it colored way outside of the lines. The '14 continues in the same tradition.

Savory and stoney aromatics. A round palate, framed in gentle, gripping tannins, and at the wine's center is blood orange juice, herbs, and incense. The '13 did some wine-bending acrobatics; it often remained fresh and improved after being open for often more than a week- segueing its flavors from mountain music from some far off place, to becoming almost classical in composition. Will the '14 make the same changes? We do not know. It is tighter than the '13 and still maintains the wild juicy core.

Vinification Method: 100% Whole Cluster Fermentation. Pressed at 12 brix into a 600L concrete egg tank. Native yeast. Lightly tread by foot throughout fermentation (1x a day). Racked only at bottling. Unfiltered, unfined. Minimal sulfur.

About the producer

The Dirty (Hardy & Kate) and Rowdy (Matt & Amy) families got together for a simple purpose; make honest wines that we want to drink.

There's a long story about Dirty and Rowdy involving blogs, videos, dream jobs, Atlanta, late nights spent cooking spicy fried chicken in an old cast iron skillet, and a sincere love of real wine and real food.

After years of fried chicken it was only logical that we would start a band...or better yet, a winery. In 2010 we began making wine—these are wines with knees, elbows, and open hearts
