

VILLA CREEK



Damas Noir, 2010

BLEND 100% Mourvèdre

VINEYARDS Luna Matta
farming/soil certified organic/clay loam over limestone
Denner
sustainable/thin layer of topsoil over limestone seabed
James Berry
organic, not certified/thin layer of topsoil over limestone seabed

THE 2010 VINTAGE

After a 3 year drought, we were blessed with a year of heavy rainfall. The mild spring resulted in a good fruit set. The mild weather continued through the summer leading to a longer growing season.

The grapes were harvested later than normal with great flavor development. The resultant wines came in at lower alcohols.

TASTING NOTES

Mourvèdre can be a brute with its bass note flavor profile, its massive tannins and its ability to oxidize slowly. But it doesn't have to be so manly! In Bandol, France the rules state the wine must be aged a minimum of 18 months in wood. Those are usually old large foudres (gigantic wooden casks). We chose 500 liter French puncheons. A little time in oak was the perfect foil to the tannin in this wine. Aromatically the wine engages with black raspberries, leather, cassia bark, rendered bacon fat, cocoa, and peppered jerky. The warm, generous palate offers fleur du sel, chocolates, smoked meats, cinnamon and notes of gravel all framed by a tannin structure that will require decanting in the near term for those who lack restraint. Damas Noir translates to "dark ladies", and this wine fits the bill. It is intoxicating (literally and figuratively), mysterious, sexy and an intriguing beauty! Those of you who put your new shipments way in the back of your cellar you will be rewarded for your patience. Drink 2014-2028

REVIEW

"The 2010 Damas Noir, 100% Mourvèdre from Denner, James Berry and Luna Matta, is dark, rich and mysterious. Black cherry and plum notes meld into licorice, cloves and menthol in a large-scaled, broad wine endowed with gorgeous depth and purity. There is a lot to like in this compelling red. The 2010 was done with 75% whole clusters."

90 points - Antonio Galloni