



2014 MALBEC

COLUMBIA VALLEY

LIMITED RELEASE



TASTING NOTES

"MALBEC IN WASHINGTON STATE IS BECOMING A "THING" IN MY ESTIMATION. IT LOVES OUR WARM, DRY CLIMATE AND THRIVES IN ALMOST EVERY REGION. THIS BLEND IS MOSTLY A WONDERFUL COMBINATION OF OUR COLD CREEK (76%) AND CANOE RIDGE VINEYARDS (20%) WITH JUST A TOUCH OF INDIAN WELLS (4%). RICH JAM AND SPICE FLAVORS, IT IS ONE OF MY FAVORITES EVERY YEAR."

Bob Bertheau

BOB BERTHEAU
HEAD WINEMAKER

VINTAGE

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- 76% of the fruit was sourced from our Cold Creek Vineyard. Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation. The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- 20% of the fruit was sourced from our Canoe Ridge Estate Vineyard. Planted in 1991, the vineyard at Canoe Ridge Estate lies on a steep, wind-swept south-facing slope on the bank of the Columbia River in Washington's Horse Heaven Hills AVA.
- Both our Canoe Ridge Estate and Cold Creek Vineyard are LIVE and Salmon Safe certified.
- 4% of the fruit was sourced from our Indian Wells Vineyard which rounds out the blend.

WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes, allowing for pure varietal expression and soft mouthfeel.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Frequent airative racking takes place during barrel aging to soften tannins and enhance mouthfeel.
- Every ferment is tasted every day to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged 18 months in a combination of French and American barrels..

TECHNICAL DATA

TOTAL ACIDITY	0.53 G/100 ML
pH:	3.84
ALCOHOL:	14.5%
BLEND:	100% MALBEC
CASES PRODUCED:	1,185