



TA: 0.58 g/100mL

ALCOHOL: 15.5%

BLEND: 91% Malbec, 9% Cabernet Sauvignon

CASE PRODUCTION:

82

RED MOUNTAIN

2016 Reserve Malbec, Blackwood Canyon

VINTAGE NOTES

- The 2016 vintage experienced a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest in Washington State.
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

VINEYARD NOTES

- Red Mountain is a premiere vineyard site known for producing powerful, opulent wines of distinction.
- During the growing season, daytime temperatures average 90 °F (32 °C) with nighttime temperatures dropping below 50 °F (10 °C).
- The Hezel loamy fine sand soil is excellent for growing grapes because it allows for superior drainage.

WINEMAKING NOTES

- Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into a combination of small stainless steel tanks and concrete tanks.
- A twice-daily pumpover regime was used on the stainless steel tanks to extract color and flavors as well as to retain some elegance.
- Lots were kept separate and placed into 34% new barrels to add structure, aromatics and complexity and 66% neutral barrels to refine tannins.

TASTING NOTES

This Malbec is deeply concentrated and layered. Inky in color, this wine is full of dark fruit characters of blackberry, blueberry and plum which round out with spice and hints of earth. The palate is beautifully structured; bold, round and juicy.