

STAG'S LEAP WINE CELLARS

2016 WINEMAKER SERIES MALBEC

NAPA VALLEY

This Winemaker Series selection was crafted exclusively for our wine club members.

VINEYARDS AND WINEMAKING

Malbec is one of the five main Bordeaux varietals, along with Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Dark ink in color with a juicy core of plum fruit and ample tannins, Malbec is usually used in small amounts when blended with Cabernet Sauvignon. In 2016, Winemaker Marcus Notaro was extremely impressed by the Malbec from our Twin Creeks Vineyard in Wooden Valley and decided to produce this bottling. The 12% Cabernet Sauvignon was primarily sourced from our S.L.V. estate vineyard.

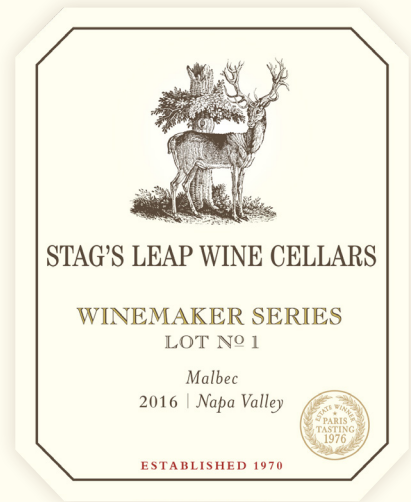
After fermentation, the wine was aged for 20 months in 100% new oak (76% French and 24% American).

VINTAGE


Although bud-break in Napa Valley was early in 2016, the season was much cooler than normal. We didn't get the usual high heat in July and August, which provided for a longer hang time for the grapes. Overall, quality was high and particularly at our FAY and S.L.V. estate vineyards. The grapes in FAY and S.L.V. ripened uniformly and while yields were a bit lower than average, the flavors were great. The harvest was smooth and progressed from varietal to varietal with the Sauvignon Blanc coming in first, then the Chardonnay, and time in between to transition to the reds. In late September, we started bringing in Cabernet Sauvignon from across the valley and it was interesting that the grapes – all the way from the cooler Coombsville area up to the warmer parts of St. Helena – ripened at the same time. We completed the Cabernet and Malbec harvest in October.

WINE

This Malbec has aromas of ripe boysenberry and blackberry along with hints of dried fruit and dark cherry. The wine has a rich texture with vibrant berry flavors and a touch of spice on the finish. This wine would pair perfectly with Carne Asada cooked over mesquite.



HARVEST:	<i>September 30 - October 10, 2016</i>
ALCOHOL:	<i>15.2%</i>
pH:	<i>3.91</i>
TITRATABLE ACIDITY:	<i>0.50 g/100ml</i>
FERMENTATION:	<i>40% open-topped barrels, 60% Stainless steel</i>
BARREL AGING:	<i>20 months in 100% new oak (76% French, 24% American)</i>
BLEND:	<i>88% Malbec, 12% Cabernet Sauvignon</i>
APPELLATION:	<i>Napa Valley</i>
CASES PRODUCED:	<i>263 cases</i>
SUGGESTED RETAIL:	<i>\$60 per bottle</i>
RELEASE DATE:	<i>December 2018</i>


Marcus Notaro
WINEMAKER