



WAHLUKE SLOPE

2017 Reserve James Vineyard Malbec

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The cooler early spring temperatures, along with ample soil moisture from winter precipitation and rainfall, delayed ripening and helped to retain fresh fruit aromatics.
- Rainfall was minimal from mid-May to mid-August and temperatures were above average in July and August
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- This clone 4 Malbec is sourced out of Block 64 from Jones Vineyard located in the Wahluke Slope.
- The balance between warm daytime temperatures and cooler evenings helps concentrate aromatics, retain acidity and enhance complexity.
- The appellation's low rainfall yields concentrated fruit with depth and varietal expression.

WINEMAKING NOTES

- Handpicked grapes were destemmed, sorted and then fermented in a small stainless steel tank to retain varietal character and freshness.
- Pump overs occurred twice-daily during fermentation on skins to aerate the wine.
- Each barrel in the lot was tasted and hand-selected for the blend just prior to bottling.

TASTING NOTES

Flavors of lavender, plum, and black raspberry with a lengthy finish and a hint of white pepper.

TA: 0.56 gm/100mL

PH: 3.72

ALCOHOL: 15.0%

BLEND:

Malbec.