



TA: 0.55 g/100mL

PH: 3.77

ALCOHOL: 14.5%

BLEND: 99% Malbec, 1% other complementary varietals

CASE PRODUCTION:
1407

COLUMBIA VALLEY

2017 Limited Release Malbec

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- 49% of the grapes were sourced from Wahluke Slope.
- 34% of the fruit was sourced from the Horse Heaven Hills, with south-facing slopes that provide excellent sun exposure for grape ripening.
- 18% of the Malbec fruit was sourced from Columbia Valley.

WINEMAKING NOTES

- 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.
- Aged 21 months in a combination of 48% New French and 6% New American Oak.

TASTING NOTES

The 2017 Malbec was crafted from vineyards including Indian Wells (48%), Canoe Ridge Estate (34%) and Lawrence Vineyards (18%). I find this year's Malbecs to be on the pure, almost elegant, side. Sublime flavors of black cherry and spice intertwine with a delicate, pure fruit finish.