



TA: 0.62 g/100mL

PH: 3.72

ALCOHOL: 14.9%

BLEND: 100% Malbec

CASE PRODUCTION:
150

HORSE HEAVEN HILLS

2018 Reserve Malbec, Andrews & Rowell Vineyard

VINTAGE NOTES

- Winter temperatures were average preceding the 2018 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- Situated in the Horse Heaven Hills, this vineyard is the perfect site for Malbec.
- Vibrant canopies and perfect weather allow for ample hang time to achieve the ideal level of ripeness.
- Warm days and cool nights help retain the acid and keep this Malbec very fresh.

WINEMAKING NOTES

- The fruit was hand harvested then gently destemmed and optically sorted to help make sure that only clean fruit made it into the fermenter.
- Upon arrival to the winery, a saignée was performed to help concentrate the wine and flavors.
- Fermented in stainless steel to preserve freshness and taken off the skins at the perfect level of extraction.

RECOMMENDED FOOD PAIRINGS

- Malbec pairs very well with a variety of meats and cheeses. This wine would go perfectly with your favorite grilled sausage, baba ghanoush, and beef tacos.

TASTING NOTES

This inky dark Malbec has aromas of blackberry, huckleberry and black raspberry which lead to a velvety smooth palate that is structured and lengthy offering notes of white pepper and spice.