



NAPA VALLEY

2019 Malbec, Napa Valley

VINTAGE NOTES

- The 2019 growing season began with generous rains in January and February.
- Bud break and flowering were on the later side than previous years. Late rain in May, during bloom, necessitated additional canopy work for extra lateral growth.
- The long warm summer had very few heat events and carried through the fall with mild temperatures allowing for longer hangtime.

WINEMAKING NOTES

- Clusters were de-stemmed and optically sorted.
- The Malbec was fermented in tank and then pressed off gently and sent to barrels for aging.
- Malolactic fermentation was completed in barrels.

RECOMMENDED FOOD PAIRINGS

- Grilled Grass-fed Rib Eye, Lamb Brochette, Seared Venison Loin

TASTING NOTES

“Dark garnet red with vibrant ripe raspberries, cranberries and baking spices. The heavy mouthfeel is intense and full bodied with structural tannins and a long, concentrated finish.” — Elizabeth DeLouise-Gant, Winemaker

TA: 0.60 g/100mL

PH: 3.75

ALCOHOL: 14.8%

CASE PRODUCTION:

69