



TA: 0.58 g/100 mL

PH: 3.75

ALCOHOL: 14.8%

BLEND:

Malbec, Cabernet Franc

WAHLUKE SLOPE

2019 Reserve Malbec, James Vineyard

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 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

- James Vineyard is grown on 140 acres in the heart of the Wahluke Slope.
- The site is on a gradual slope with rocky soil which optimizes heat throughout the season, resulting in ripe concentrated flavors.
- James Vineyard is a warm dry site where irrigation is controlled. This along with meticulous vineyard practices makes for superb Malbec fruit.

WINEMAKING NOTES

- Hand picked fruit is received in small bins. It is then gently processed using gravity feed and minimal berry maceration.
- The fruit is cold soaked for 24-48 hours then fermented on the skins in concrete and stainless-steel tanks for up to 14 days.
- The wine is drained and pressed into neutral French oak barrels where it ages for up to 18 months before the final blend and bottling.

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

Aromas of jammy dark plum and chocolate-covered black raspberry. Dark fruit dances across a lively palate giving way to subtle warm oak notes. A tiny amount of Cabernet Franc is blended in to add some complexity and structure to the silky soft finish.