



## RED MOUNTAIN

## 2019 Component Collection Malbec

### ADDITIONAL NOTES

A partnership between Marchesi Antinori of Tuscany and Chateau Ste. Michelle of Washington, Col Solare's mission is to unite the unique winemaking cultures of these two esteemed regions to produce world-class wines from the best fruit in Red Mountain.

### VINTAGE NOTES

- The 2019 vintage was another stellar growing season in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.
- Harvest began for Malbec on September 2nd, with grapes full of dark fruit flavor and silky tannins.

### WINEMAKING NOTES

- After sorting, grapes were gently crushed, with lots fermented separately on the skins for an average of 15 days.
- Small bin and barrel fermentation was used with punchdown style maceration techniques to extract the best flavors without harsh tannins.
- Racking occurred every three months for the first year of the 18-month aging period, every four months after. Bottled unfiltered and unfiltered.

### TASTING NOTES

"Inky dark in color, this Malbec has fragrant aromas of dried fruits, spices, and ripe boysenberries, with a rich mouthfeel and long powerful finish." - Darel Allwine, Winemaker

TA: 0.58g/100mL

PH: 3.72

ALCOHOL: 14.5%

BLEND: 99% Malbec; 1% Cabernet Sauvignon

CASE PRODUCTION:

206