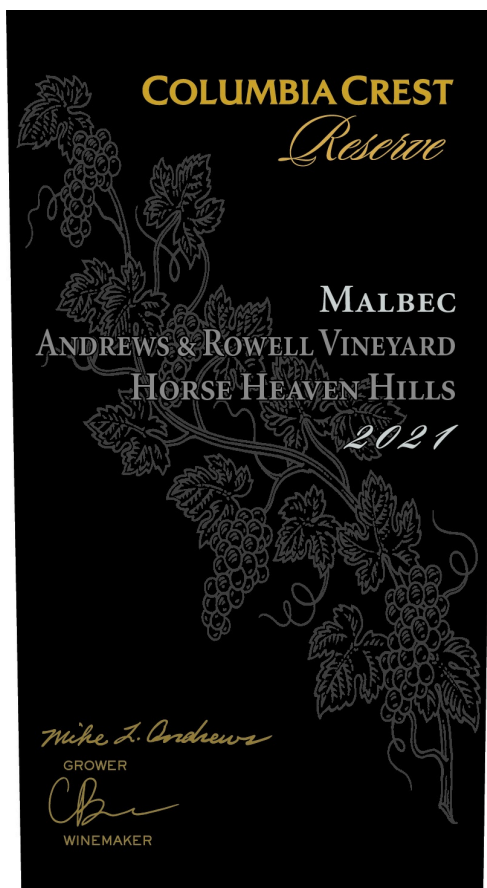




TA: 0.59 g/100 mL

PH: 3.91

ALCOHOL: 14.8%

BLEND: 96% Malbec, 4% Syrah

CASE PRODUCTION:

250

HORSE HEAVEN HILLS

2021 Reserve Malbec, Andrews & Rowell Vineyard

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

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. Wine was then age in new and neutral French oak barrels for 18 months.

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, blueberry and mocha which lead to a velvety smooth palate that is structured and lengthy offering notes of dried cherry and vanilla. - Will Wiles, Head Winemaker