

2019

Malbec Columbia Valley

TASTING NOTES

Showing layered aromatics of fresh blackberry jam, raspberry, plum, black currant, cherry and a touch of leather, this Malbec jumps out on the palate with nice depth and complexity. The palate shows soft and silky amounts of dark fruits alongside a slight touch of oak. Flavors linger with a rich and balanced mouthfeel with a firm and focused finish.

BLEND/VINEYARD INFO

95% Malbec & 5% Syrah

45% Goose Ridge Vineyard Malbec, Columbia Valley

45% Alice Vineyard Malbec, Wahluke Slope

5% Champoux Vineyard Malbec, Horse Heaven Hills

5% Raven's Cliff Vineyard Syrah, Wahluke Slope

WINEMAKER'S NOTES

With varied harvest dates starting in late September to mid-October, we are excited about the complexity of the flavors in this vintage of Malbec. All components except for Champoux Vineyard Malbec were fermented in our stainless still upright fermenters; we were able to use the rotary fementer on the Champoux Malbec. PDM yeast was used on all components with 100% malolatic fermentation completed in neutral 59-gallon French Oak barrels. The finished wine was then aged for 16 months in a combination of new, 2-year-old and 3-year-old French Oak.

TECHNICAL DATA

Release Date: Oct 2021

Alcohol: 14%

Residual Sugar: Dry

Acidity: 0.59 pH 3.61 Cases: 1,500