



MALBEC

2017

TECHNICAL DETAILS

CLONE

Clone 9—produces high yields with even clusters

HARVEST DATE

October 23rd

AVERAGE BRIX

24.8

ALCOHOL

14.7%

PH / TA AT HARVEST

4.15 / 3.76 g/L

FINAL PH / TA

3.65 / 6.52 g/L

BARRELS PRODUCED

10

CASES PRODUCED

248

AGING

Aged for 18 months. 18% once-filled French oak, 18% new American oak 64% neutral barrels

ADDITIONAL DETAILS

TASTING NOTES

Violets, strawberry puree, jasmine, plums, and cedar on the nose. Full bodied with a silky texture. Medium length finish.

ABOUT THE VINEYARD

Margarita Vineyard is unique in that it receives enough heat to grow a Bordeaux varietal without risk of overheating the grapes. Our Malbec comes from the 36.3 acres grown in block 45. Rows are oriented Northwest by Southeast on San Andreas Arujo complex soil with 9 to 15 percent slopes.

GROWING SEASON

Spring was mild and wet followed by a period of unusually warm and humid weather. Warm weather for much of the growing season, coupled with drought-busting rains, created vigorous growth and more clusters per vine. The fruit showed great intensity, with lower brix levels and higher acids than normal.

WINEMAKING

For our Malbec, we wanted the grape skins to be in contact with their juice for as much time as possible without an extended maceration. Destemming into an open top 2,000-gallon stainless steel tanks allowed for skin contact without an extended maceration. Fermentation was complete in 16 days. The wine was aged in medium-toast French and American oak barrels to accentuate the fruit while adding a hint of umami character to the palate.