

ROBERT WILLIS

MALBEC

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WINEMAKER'S NOTES

An intoxicating combination of dark fruit, violets and wet stone blend harmoniously in the nose. Velvety tannins frame the fruit, providing supple structure. The result is a wine that is powerful yet elegant.

VINEYARD SOURCING

The grapes for this wine are grown at our acclaimed Spice Cabinet and Cavalie Vineyards in the Horse Heaven Hills. Spice Cabinet Vineyard sits on a southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays. Cavalie Vineyard slopes gently to the south, allowing for optimum fruit exposure and air movement through the vineyard.

GROWING SEASON

2013 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. We saw veraison 2 weeks earlier than normal, and began harvest a week ahead of schedule. A warm, dry September allowed for longer hang time of the grapes which contributed to concentrated flavor development along with ripe tannins.

WINEMAKING

These grapes were double sorted, first in the vineyard with the selective harvest on our Pellenc harvesters, then again at the winery on our sorting table. The fruit was not crushed in order to preserve as much whole-berry as possible. We fermented the wine in our oak upright tank with twice daily punch downs. After fermentation, the wine was racked to a blend of new and old French oak barrels for malolactic fermentation. The wine was aged in barrel for 24 months before being blended together.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	90% Malbec, 10% Cabernet Sauvignon
Alcohol.....	14.1%
T.A.	0.58 g/100 ml
pH.....	3.81

W. Willis
Rob Mercer