

ROBERT WILLIS

MALBEC

2 0 1 4

WINEMAKER'S NOTES

Aromas of concentrated black fruits are balanced with notes of wet stone and violets. On the palate, the wine is supple and sleek however, there is enough firm structure to hold up the robust fruit. The result is a wine that is powerful yet elegant.

VINEYARD SOURCING

The grapes for this wine are grown at our acclaimed Spice Cabinet Vineyard 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.

GROWING SEASON

2014 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. The warm spring resulted in an early bloom, which caused veraison to occur 2-3 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 18 months before being blended together.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	89% Malbec, 11% Cabernet Sauvignon
Vineyard Designate.....	Spice Cabinet Vineyard
Alcohol.....	14.9%
T.A.	0.54 g/100 ml
pH.....	3.75



Robert Willis
Rob Mercer