

# 2015 MALBEC

COLUMBIA VALLEY



## WINEMAKER'S NOTES

A bowl of fruit greets you on the nose; ripe blackberry with a beautiful hint of minerality and warm baking spices. The lush fruit is round and full in the mouth. Sweet tannins provide a gentle framework that leads into powdery, velvety tannins on the finish.

## GROWING SEASON

2015 was the hottest year on record and began with a moderate winter that led into a warm spring and 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 2 weeks ahead of schedule. The heatwave finally tapered off at the end of August, giving us warm days and cool nights which created the perfect conditions for great fruit flavor development. The cool nights maintained the bright natural acidity in the grapes, resulting in balanced wines with concentrated fruit.

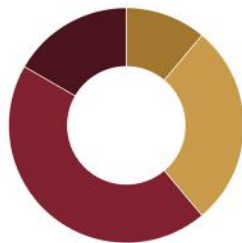
## WINEMAKING

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. Individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. After draining the wine and pressing the skins, the wine was racked to a blend of French and American oak barrels for malolactic fermentation. The wine was aged in barrel for 17 months before being blended together for bottling.

## TECHNICAL NOTES

Appellation .....	Columbia Valley
Blend .....	78% Malbec, 22% Cabernet Sauvignon
Alcohol .....	13.9%
T.A. ....	0.54 g/100 ml
pH .....	3.89

## SENSORY INDICATOR



- Ripe Blackberry
- Blueberries
- Raspberries
- Warm Baking Spices