

2008 Malbec

APPELLATION: Walla Walla Valley

VINEYARDS: Watermill Estate Vineyard

McClellan Estate Vineyard

TECHNICAL NOTES: pH 3.69

TA 0.60 g/100mL

Alcohol 14.1% By Volume

FERMENTATION: Small open top stainless steel tanks. The cap was gently

punched down by hand three times per day. After gently pressing the young wine was transferred to French oak

barrels to complete fermentation.

BARREL AGING: Aged 17 months in small oak barrels

40% New French oak

CASES PRODUCED: 261 cases

BOTTLING DATE: February 11, 2010

RELEASE DATE: September 1, 2010

SENSORY NOTES: This beautiful inky colored wine opens with scents of spice

and spring flowers, mountain berries and blackberry cobbler. In the mouth it offers pure berry fruit, silky tannins with baking spices and a long delicious finish.

Pour a glass and enjoy!