

2010 MALBEC

APPELLATION: Walla Walla Valley

VINEYARDS: Watermill Vineyard

McClellan Estate Vineyard

TECHNICAL NOTES: pH 3.66

TA 0.58 g/100mL

Alcohol 14.1% By Volume

FERMENTATION: Small open top stainless steel fermenters. 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.

AGING: 17 months in small French oak barrels, 40% new

CASES PRODUCED: 267 cases

RELEASE DATE: April 1, 2014

SENSORY NOTES: What a wonderful surprise to find that Malbec loves to grow so well

here in the Walla Walla Valley! This Malbec really shows classic varietal characteristics. Beautiful inky color, with scents of blackberries, savory spice and a delicious mouthful of chocolate, cherries, plums, blueberries

with notes of minerality and silky tannins.