



2014 MALBEC

APPELLATION:

Walla Walla Valley

VINEYARDS:

Watermill Vineyard
Anna Marie Vineyard
Summit View Vineyard

TECHNICAL NOTES:

pH 3.76
TA 0.60 g/100mL
Alcohol 14.7% 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, 30% new

CASES PRODUCED:

248 cases

RELEASE DATE:

October 1, 2017

SENSORY NOTES:

The royal purple color of this Malbec alludes to its deep, expressive flavors and aromas. Fruit from three vineyards in the Walla Walla Valley lend savory, herbaceous top notes of dried mint and oregano which mingle with aromas of wild blue and black fruit, violets, and caramel. Lush on the palate with chewy tannins, the dark cherry and blackberry flavors lead to a cocoa-dusted, persistent finish.