

Estate Bottled CA Bonded Winery 5784

2014 Malbec

VARIETAL PERCENTAGE: 97% Malbec and 3% Cabernet Sauvignon...

AGE OF VINES AND SOIL TYPE: 23-31 year old vines planted in deep volcanic soils at a 2000' elevation.

DATE PICKED: 9/5/14

AVERAGE HARVEST SUGAR: 25.6 degrees Brix

AVE. FERMENTATION TIME/TEMPERATURE RANGE: 18 days, 59-88 F

FERMENTATION CONTAINER/MACERATION: Open fermentation in small containers, punched down twice a day.

ANALYSIS AT BOTTLING

Alcohol: 14.6% pH: 3.67 TA: 6.4 g/L VA: 0.49 g/L R.S.: Dry

LENGTH/TYPE OF AGING: 33 months in 60 gal Oak barrels: 45% new French Oak, 55% 2–3 year old French Oak.

BOTTLED: February 2017

APPROXIMATE LIFESPAN (under proper cellar conditions): 12-15 years.

CASES PRODUCED: 223 cases

WINEMAKER: Andrew T. Schweiger

VINTAGE AND WINEMAKER'S NOTES: We are excited to present our fourth vintage of our Estate Malbec. This varietal embraces our 2000' elevation terroir, and stands out as exceptionally vibrant. The aromas of the 2014 burst with pomegranate concentrate, blueberry, blackberry, violets, and a hint of chocolate on the finish; the mouthfeel is intense, juicy, balanced: distinctly Malbec.