

Varietal Composition: 100% Malbec
Appellation: Columbia Valley
Bottled: August 16, 2016

Technical Data: Alc. 14.1% by vol.; RS: 0.01%; TA: 5.79 g/L; pH: 3.52

Cases Produced: 1245

Production & Aging: Aged 20 months in 35% new French Oak

THE VINTAGE

The 2014 vintage was the hottest on record for the grape harvest in Washington state. A warmer than average season encouraged early shoot growth, without any late season frost. Periods of high temperatures early in the season slowed physical development in shoot growth, but then a period of consistent heat was experienced during the onset of berry formation. The season included an extended Indian summer that was made up of warm days and cool nights throughout harvest, resulting in concentrated fruit character in the whites and lush tannins and color in the reds. The stable weather pattern allowed for well-scheduled fruit picking decisions which transistioned naturally through all varietals.

THE VINEYARD

Sourced from the award winning Tudor Hills Vineyard in Washington state's Columbia Valley AVA.

THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool hours of the morning to preserve bright fruit notes. This single vineyard lot underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness in about 21 days. Only the free run juice was collected to craft this wine, no press fraction was used in the making of this wine. This wine was then aged in French oak barrels for 20 months. For the first year this wine was stirred in barrel on its lees to enhance mouthfeel and racked when necessary to soften the tannins. After the first 12 months the wine was racked off the lees for clarity before bottling.

TASTING NOTES

Earthy with notes of cedar, plum, tobacco and leather on the nose and subtle hints of white pepper on the palate.

AWARDS

Double Gold, 2017 Cascadia Wine Competition

