

2012 ESTATE MALBEC COLUMBIA VALLEY



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Our Malbec was sourced from two vineyards in the greater Columbia Valley. Exceptional fruit from Double Canyon Vineyard in the Horse Heaven Hills and Gamache Vineyard in the Columbia Valley was blended together to bring character and elegance to your glass. This traditional blending varietal from Bordeaux stands alone in this exciting portrayal of Malbec. Made with passion and flair - like our French counterparts - we used slow, small batch fermentation to give us better control and enhance the varietal-specific qualities in this wine. It matured patiently in mostly French, but also American oak for 20 months. About 50% new oak was used to make this wine stand out even more by adding color, structure and complexity.

This expressive Malbec exhibits a beautiful nose with aromas of violets, mulberry and cigar box. Prominent nuances of spiced fruit, leather and pencil shavings are also very noticeable after a short while. This wine will come to life with even more aeration and will surprise you every sip of the way! The color is deep and inky, like a good Malbec should be. Its texture is velvety and supple, showcasing bright red fruits, smooth tannin and good acidity in the finish. This wine pairs remarkably well with food and has long aging ability. Dishes such as grilled lamb, pulled pork, Indian cuisine and empanadas will compliment this wine beautifully.

TECHNICAL DATA

Vintage: 2012

Varieties: 100% Malbec

Vineyards: Double Canyon Vineyard, Gamache Vineyard

Appellation: Columbia Valley

Oak: 90% French oak, 10% American Oak, 50% new, 20

months

Alcohol: 14.6%

pH: 3.77 **T.A.** 5.9g/L **R.S.** 0.2g/L

Production: 194 cases