



2018

MCKINLEY SPRINGS VINEYARD

MALBEC

This expressive Malbec was crafted from McKinley Springs Vineyard in the renowned Horse Heaven Hills AVA. This high-tier block was cropped at three tons to the acre and was hand harvested at 25.5° Brix on September 27, 2018. All of the fruit was hand-sorted, destemmed, with only minimal crushing performed.

The slow and cool extraction period lasted for about 10 days and the fruit finished primary fermentation in barrel after 28 days. We aged this Malbec in 100% French oak, allowing only 2nd and 3rd fill barrels for aging. This wine was kept on the lees during the maturation process and no racking was performed. The modest approach ensures a Malbec that is vivid and fresh, retaining a beautiful acid balance but also keeping the emphasis on the fruit.

This Malbec will reveal floral nuances of violets, rose petal and subtle hints of lavender. A striking note of graphite and stone delivers a mineral dimension to the bouquet. After a while, red berry fruit, fruitcake and baking spices will be noticeable. Warm tones of almond and cedar will create suspense and depth on the nose. With more aeration, the aroma will become increasingly expressive and intense.

The ripe fruit in the mid-palate remains fresh and plush, and is complemented by the bright acid and ample tannin, giving this wine a desirable dryness towards the end, and creating exceptional balance and structure. Beautiful layers of brambly fruits will linger in the finish.

Our Malbec will be even more delightful when paired with spaghetti and lamb meatballs, an aged Gorgonzola or grilled sirloin steak. Enjoy!

TECHNICAL DATA

VARIETIES: 100% Malbec

APPELLATION: Horse Heaven Hills

VINEYARDS: McKinley Springs Vineyard

OAK: 100% French, 50% second fill, 50% third fill

ALC: 15.3%

PRODUCTION: 175 cases

