



2017 MALBEC



Our 2017 Malbec was crafted from 100% McKinley Springs Vineyard fruit, in the Horse Heaven Hills AVA. This renowned vineyard is farmed by father and son duo of Rob and Justin Andrews. Picked in the second week of October at around 24.5° Brix, this Malbec delivered beautiful and vibrant fruit to the cellar. The grapes spent 14 days on the skins, were pressed and racked into 2nd and 3rd fill French oak barrels and matured for 20 months. The final cuvee consists of 78% Malbec and 22% Syrah. All the Syrah aged in new Hungarian oak, providing this wine with youthful, impacting layers throughout the palate.

The expressive nose exhibits beautiful notes of red brambly fruits, violets and marmalade. Subtle hints of lavender, leather and soft cedar add complexity to the fragrant aroma. The entry is focused, with ripe fruit on the forefront, and supported well by mature tannin and structured acidity. The wine expresses prominent flavors of chalk and cocoa, adding to the depth and layers of the mouthfeel. A lively, sweet sensation remains towards the end of the palate, with lingering red fruit in the finish.

This Malbec is an excellent food wine and will pair well with beef empanadas, lamb curry or dark chocolate! Cheers!

TECHNICAL DATA

VARIETIES: 78% Malbec, 22% Syrah

VINEYARD: McKinley Springs

APPELLATION: Horse Heaven Hills - Columbia Valley

OAK: 78% French, 22% Hungarian, 22% new, 20 months

ALCOHOL: 15.2% **PH:** 3.89 **T.A.:** 4.8g/L **R.S.** 0.2g/L

PRODUCTION: 211 cases