



2012  
MALBEC  
HORSE HEAVEN HILLS



**WINEMAKER'S NOTES**

Aromas of concentrated ripe black cherries and blackberries are balanced with hints of minerality and warm spice. Classic Malbec characteristics carry through in the mid-palate and are highlighted by bright acidity and sleek tannins.

**VINEYARD SOURCE**

The fruit for this wine is grown at our acclaimed Spice Cabinet Vineyard in the Horse Heaven Hills. This vineyard sits on a Southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding intense afternoon rays.

**GROWING SEASON**

2012 was slightly warmer than average. We started the season off with a cool March that rolled into a warm April and May. Despite cooler temperatures in June, above average temperatures in July and August allowed for even ripening, controlled canopy growth and reduced pest and disease pressure. A warm, dry September allowed for longer hang time of the grapes, which contributed to concentrated flavor development along with ripe tannins.

**WINEMAKING**

At the winery, the handpicked fruit was gently destemmed, but not crushed to preserve as much whole-berry as possible. We fermented the wine in small open top fermentors with twice daily punch downs. After draining, the free-run wine was racked to a blend of new and old French oak barrels for malolactic fermentation. The wine was aged in barrel for 26 months before being blended.

**TECHNICAL NOTES**

Appellation .....	Horse Heaven Hills
Blend .....	100% Malbec
Alcohol .....	14.9%
T.A. ....	0.55 g/100 ml
pH .....	3.71

**SENSORY INDICATOR**



- Black Cherry
- Blackberries
- Warm Spices
- Raspberries

