



2012
MALBEC
HORSE HEAVEN HILLS



WINEMAKER'S NOTES

From its inky black color, to the powerful, concentrated fruit, this wine is by no means shy. Two barrels of our famed Malbec were selected for this blend. A small amount of Syrah was added for suppleness. The result is a wine that is powerful yet elegant.

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 the 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 wine, 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 together.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend95% Malbec, 5% Syrah
Alcohol	14.9%
T.A.	0.39 g/100 ml
pH	3.67

SENSORY INDICATOR

