

Malbec

LABEL: ROBERT WILLIS RESERVE

AVA: HORSE HEAVEN HILLS

VIN: 2017



WINEMAKER'S NOTES

Aromas of Blueberry pie, raspberry jam undertone, subtle baking spices with a hint of cassis and vanilla extract. The powdery, dusty tannins lend structure, while the jammy mid-pallet balances its fresh acidity, finishing with velvety ripe fruit.

VINEYARD SOURCING

The grapes for this wine comes from Block 9 on our acclaimed Spice Cabinet Vineyard in the Horse Heaven Hills. Spice Cabinet 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

The 2017 vintage started in early September, which is what we typically expect. The past 4-5 years have brought grapes in as early as the middle of August. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity. Some cold events in mid-October definitely put the pressure on to get fruit off the vines. Despite the cool spell, our fruit had plenty of time to ripen, developing intense flavors and dusty tannins.

WINEMAKING

These grapes were sorted in the vineyard with the selective harvest on our Pellenc harvesters. The fruit was not crushed in order to preserve as much whole-berry as possible. We fermented the wine in our oak upright tank with twice daily punch downs. After fermentation, the wine was racked to a blend of new and old French oak barrels for malolactic fermentation. The wine was aged in barrel for 22 months.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Malbec

Vineyard: Spice Cabinet

Alcohol: 14.5%

T.A: 0.61 g/100 ml

pH: 3.85