

# Malbec

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2018



## WINEMAKER'S NOTES

This Malbec opens with notes of blueberry pie and raspberry jam with subtle undertones of baking spices and a hint of cassis and vanilla extract. The powdery, dusty tannins lend structure while the jammy mid-palate balances its fresh acidity, finishing with velvety ripe fruit.

## VINEYARD SOURCING

The fruit for this wine is grown at our acclaimed Spice Cabinet and Eagle & Plow vineyards in the Horse Heaven Hills. These vineyards sit 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 2018 vintage started out nice and warm, ideal for a typical Washington harvest. We did not experience any major hot or cold temperatures September through October which lead to slow and even ripening and amazing flavor development.

## 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. At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. This wine was barrel aged for 18 months in neutral oak.

## TECHNICAL NOTES

Appellation: Horse Heaven Hills  
Blend: 99% Malbec, 1% Cabernet Sauvignon  
Alcohol: 14.1%  
T.A: 0.58 g/100 ml  
pH: 3.9