

# Malbec

LABEL: SMALL LOT

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 in our estate Eagle & Plow and Spice Cabinet vineyards in the Horse Heaven Hills. The fruit is exposed to dappled sunlight, allowing for uniform ripening and flavor development. Well balanced crop levels have allowed us to create wines with great depth and concentration.

## 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 harvested and sorted in the vineyards with our "Selective Harvester" to allow for maximum hang-time and flavor development. The fruit was not crushed in order to preserve as much whole berry as possible. At the winery, individual lots were fermented the fruit in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. After fermentation, the wine was racked to a combination of 20% new French and Merican oak for malolactic fermentation. The wine was barrel aged for 20 months.

## TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Malbec

Alcohol: 14.9%

T.A: 0.40 g/100 ml

pH: 3.78

