



# 2016 Malbec

C O L U M B I A V A L L E Y



### WINEMAKER'S NOTES

A bowl of fruit greets you on the nose, followed by ripe red fruit with a beautiful hint of minerality, white pepper, and warm baking spices. The lush fruit is round and full in the mouth. Sweet tannins provide a gentle framework that lead into powdery, velvety tannins on the finish.

### VINEYARD SOURCING

The fruit for this wine is grown at our acclaimed Estate Vineyards in the Horse Heaven Hills and our newly planted Chapman Creek Vineyard in the Columbia Valley. The fruit is exposed to long, hot, summer days with cool nights allowing uniform ripening, flavor development, bright acidity, and rich dark color. Well balanced crop levels have allowed us to create wines with great depth and concentration.

### GROWING SEASON

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temperature allowed for longer hang time into September and October. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity.

### WINEMAKING

During harvest, these grapes were sorted in the vineyard to remove "MOG" (Materials other than Grapes) with our state of the art harvesters and sorting equipment. The fruit was not crushed in order to preserve as much whole-berry as possible. Individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. After draining the wine and pressing the skins, the wine was racked to a blend of French and American oak barrels for malolactic fermentation. The wine was aged in barrel for 17 months before being blended together for bottling.

### TECHNICAL NOTES

Appellation .....	Columbia Valley
Blend .....	75% Malbec, 25% Syrah
Alcohol .....	13.5%
T.A. ....	0.61 g/100 ml
pH .....	3.93

