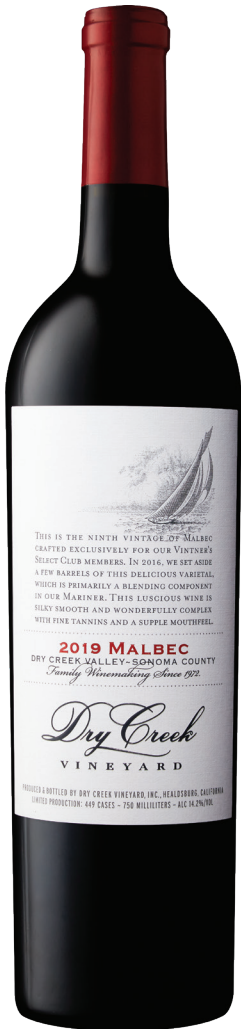




2019 MALBEC

Dry Creek Valley



BLEND
100% MALBEC

HARVEST DATES
OCTOBER 9–22, 2019

BARREL AGING
19 MONTHS IN FRENCH, HUNGARIAN AND AMERICAN OAK; 35% NEW OAK

ALCOHOL 14.3%	PH 3.71	TA 6.4 G/L
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SOILS
SANDY LOAM WITH RIVER ROCK

VINE AGE 9–14 YEARS	YIELDS 3–4 TONS PER ACRE
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FLAVOR PROFILE



STYLE

- Dramatic
- Vibrant
- Spicy
- Complex

FOOD PAIRING

- Stilton Cheese
- Smoked Brisket
- Lamb Meatballs
- Skirt Steak

HISTORY

Malbec, its origins entrenched in Bordeaux and more recently Argentina, has a home here in California and the Dry Creek Valley. We find that this delicious varietal adds a layer of depth and spicy complexity as a blending component for our Meritage and The Mariner wines, but is outstanding all on its own as well. The Malbec we grow on our estate DCV6 property, right across the road from our family winery, stands out vintage after vintage, so we set aside a few barrels as a special wine produced exclusively for our wine club members.

GROWING SEASON

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season — fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

WINEMAKER COMMENTS

Initially, the aromatics of black currant and blueberry are dramatic and vibrant. A few minutes reveal deeper characteristics of spicy oak, cedar and milk chocolate. On the palate, flavors of cherry, blackberry and plum shine with a rich complexity that is supple and harmonious, framed by nuances of espresso, toasted oak and fennel. Smooth tannins and silky mouthfeel lead to a refined finish, showcasing an elegant balance between minerality and fruit.