



2023 MALBEC

Dry Creek Valley

HISTORY

Malbec, with its origins entrenched in Bordeaux and Argentina, has a home here in Dry Creek Valley. Crafted with fruit from our estate and select grower vineyards, our Malbec has beautiful depth and spicy complexity that make it an outstanding varietal bottling, as well as a blending component for our Meritage blends and The Mariner. The Malbec on our winery estate and on the western slopes of Dry Creek Valley stands out vintage after vintage, so we set aside a portion as a special wine available exclusively at the winery.

GROWING SEASON

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest — as well as one of the longest harvests — we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; it was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

WINEMAKER COMMENTS

Our 2023 Malbec opens with expressive aromas of blackberry, black cherry, dark chocolate and plum, accented by mocha, cinnamon, damp earth and sage. With a swirl, additional layers of spice emerge, adding depth and intrigue. On the palate, bright plum, black cherry and blackberry take center stage, mingling with raspberry, dark chocolate and warm notes of cinnamon, allspice and toasted cardamom. Supple tannins and a soft, round texture provide excellent mid-palate weight, leading to a graceful and balanced finish.



BLEND

100% Malbec

TA | 6.1 g/L

FERMENTATION

14–17 days in fermenters at 82–88°F;
pumped over twice daily

HARVEST DATES

October 19–20, 2023

BARREL AGING

17 months in French & Hungarian oak;
46% new oak

VINE AGE | 13–18 years

SOILS

Sandy loam with river rock and iron-rich soils

ALCOHOL | 14.1%

YIELDS | 3–4 tons per acre

BRIX | 24.2

RELEASE DATE

October 2025

PH | 3.64