



2013
MALBEC
HORSE HEAVEN HILLS



WINEMAKER'S NOTES

Aromas of dark plum and concentrated blackberry jam are lifted with notes of mint. Warm baking spices, purple lavender and cocoa add to the complexity of the aromas. The dusty tannins create a round, full mouth that lead into a sleek, lingering finish. This wine has captured a beautiful balance of powerful fruit and elegant powdery tannins.

VINEYARD SOURCE

The fruit for this wine is grown at our acclaimed Spice Cabinet Vineyard in the Horse Heaven Hills. This vineyard sits 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

2013 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. We saw veraison 2 weeks earlier than normal, and began harvest a week ahead of schedule. A warm, dry September allowed for longer hang time of the grapes which contributed to concentrated flavor development along with ripe tannins.

WINEMAKING

These grapes were double sorted, first in the vineyard with the selective harvest on our Pellenc harvesters, then again at the winery on our sorting table. The fruit was not crushed in order to preserve as much whole-berry as possible. We fermented the wine in our oak upright tank with twice daily punch downs. After fermentation, the wine was racked to a blend of new and old French oak barrels for malolactic fermentation. The wine was aged in barrel for 24 months before being blended together.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	76% Malbec, 24% Cabernet Sauvignon
Alcohol	13.73%
T.A.	0.44 g/100 ml
pH	3.81

SENSORY INDICATOR



- Dark Plum
- Blackberry Jam
- Mint
- Warm Baking Spices

NATIONAL AVERAGE PRICE: \$14.00

