



2018 Malbec

Profile: Our 2018 Malbec is an evening bright dusky magenta with heady aromas of earth, fired clay, with notes of overripe raspberries, black cherries and cocoa powder. On the palate find balanced flavorful notes of red raspberries and black plum backed by notes of dried rosemary. Smooth tannins accentuate the concise yet satisfying finish cushioned by cozy notes of cocoa powder and jellied cranberries.

Winemaker's Note: Picked late September, we destemmed and fermented over three weeks, finding notes of blueberries and blackberries throughout fermentation. We aged this wine in French oak barrels, and chose barrels that had the natural fruitiness of this grape but with the most nuance and elegance that we could encourage in order to bottle a wine made for a diverse supper table, with or without steak.

Specifications

Varietal: 100% Malbec

Vineyards: Portteus Vineyards, Rattlesnake Hills AVA

Barrels: 50% new French oak

Drink: 2020–2021

Pair with: Dijon rosemary rubbed rack of lamb, Shepherds pie, sauteed green beans with gorgonzola



Fruit



Body



Acidity



Tannins



ABV: 14.9%

