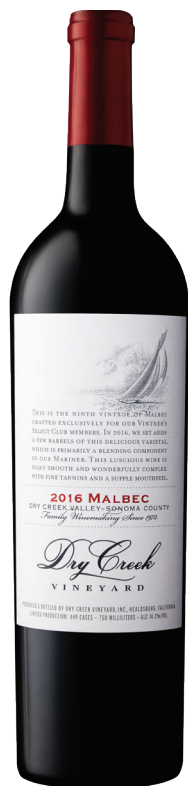


2016 MALBEC - DRY CREEK VALLEY



HISTORY

Malbec, its origins entrenched in Bordeaux and more recently Argentina, has a home here in California and the Dry Creek Valley as well. 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

The 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

WINEMAKER COMMENTS

Initially, the aromatics of boysenberry and plum are dramatic and vibrant. A few additional minutes reveal deeper characters such as cocoa powder, espresso and leather, with hints of vanilla and white pepper. On the palate, flavors of blackberry and boysenberry shine with a rich complexity that is supple and harmonious. Spicy notes of black pepper, white pepper, allspice, and cedar support a smooth tannin structure and silky mouthfeel. The finish is elegant and refined, showcasing a balance of minerality and fruit, creating the desire for another mouthwatering sip.

90 Points
Wine Enthusiast

RELEASE DATE	October 2018
BLEND	96% Malbec, 4% Cabernet Franc
APPELLATION	Dry Creek Valley
HARVEST DATE	October 5, 2016
ALCOHOL	14.2%
FERMENTATION	13 days in fermenters at 82°F - 88°F; pumped over twice daily.
BARREL AGING	18 months in French and American oak; 37% new oak
BRIX	Average 26.5
PH	3.58
TA	6.2g/L
SOILS	Sandy loam with river rock
VINE AGE	6 years
YIELDS	3 - 4 tons per acre

