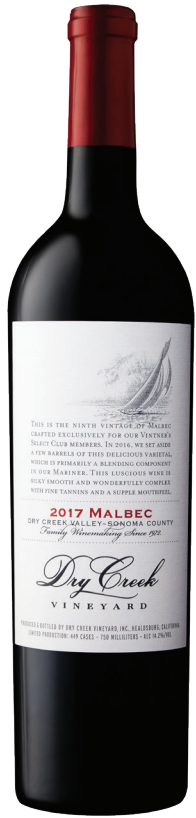


2017 MALBEC - DRY CREEK VALLEY



Gold Medal
San Francisco Chronicle
Wine Competition

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 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. At the time of the wildfires in October, all of our Zinfandel lots had already been harvested. Despite the unusual cards that nature dealt, the vintage shows excellent concentration of flavors and outstanding varietal quality.

WINEMAKER COMMENTS

Initially, the aromatics of spiced plum and blackberry are dramatic and vibrant. A few minutes reveal deeper characters such as white pepper, cocoa powder and leather, with hints of espresso. On the palate, flavors of boysenberry and ripe raspberry 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.

RELEASE DATE	October 2019
BLEND	100% Malbec
APPELLATION	Dry Creek Valley
HARVEST DATES	September 15 - 26, 2017
ALCOHOL	13.8%
FERMENTATION	12 - 14 days in fermenters at 82 - 88°F; pumped over twice daily.
BARREL AGING	19 months in American and French oak; 36% new oak
BRIX	Average 24.1
PH	3.59
TA	6.1g/L
SOILS	Sandy loam with river rock
VINE AGE	7 years
YIELDS	3 - 4 tons per acre

