

2017 Small Lot Collection Napa Valley Malbec

IN THE VINEYARD

The 2017 vintage was marked by extreme conditions that reduced crop size, starting with abundant winter rainfall and mild spring weather, which led to vigorous vines. The growing season saw three heat spikes, including one over Labor Day weekend that kicked harvest into high gear. These grapes were harvested between September 29th and October 4, 2017.

CONVERSATIONS WITH THE WINEMAKER

Our Small Lot Collection Malbec grapes come from our Rutherford Estate that is farmed organically and biodynamically. A small portion of Cabernet Sauvignon that is blended into this wine comes from a vineyard in Yountville that is planted on Cortina Loam soil. Our 2017 Malbec was fermented according to the regulations of organic and biodynamic winemaking and was pressed off at dryness after 32 days. This Malbec is 100% barrel-aged for 20 months in Seguin Moreau French oak barrels, 49% new.

WINE PROFILE

This 2017 Small Lot Malbec emerges from the glass with fresh fruit aromas of blackberry, plum, and subtle eucalyptus notes. On the palate, this juicy wine features flavors of black currant, boysenberry and toasted oak with hints of wild flowers and clove. A full bodied and rich mouthfeel lead showcases well-balanced structure with firm tannins and bright acid.



TECHNICAL NOTES

Appellation: Napa Valley Varietal: 96% Malbec, 4% Petit Verdot Alcohol: 15% pH: 3.48 TA: 6.8 g/L Aging: Aged for 20 months in French oak, 49% new French oak Case Production: 148 cases