2018 MALBEC – DRY CREEK VALLEY
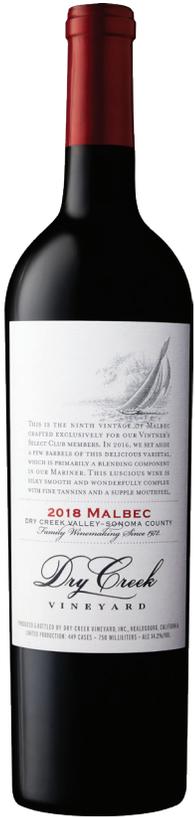
HISTORY

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

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5–8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

WINEMAKER COMMENTS

Initially, the aromatics of cumin, cedar, and boysenberry are dramatic and vibrant. A few minutes reveal deeper characteristics of graphite, allspice, and roasted almond. On the palate, flavors of black cherry, mocha, and dried herbs shine with a rich complexity that is supple and harmonious. Structured, firm tannins and silky mouthfeel lead to an refined finish, showcasing a delicate balance between minerality and fruit.

RELEASE DATE	October 2020
BLEND	100% Malbec
APPELLATION	Dry Creek Valley
HARVEST DATES	October 13–18, 2018
ALCOHOL	14.1%
FERMENTATION	12–14 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	19 months in American, Hungarian, and French oak; 35% new oak
BRIX	Average 24.6
PH	3.65
TA	6.2g/L
SOILS	Sandy loam with river rock
VINE AGE	8–13 years
YIELDS	3–4 tons per acre