



M A L B E C

WINEMAKER COMMENTS

Spicy, dense Boysenberry jam aromas are complemented with shades of anise and leather. The feel in the mouth is full-bodied with chewy, plush tannins.

FOOD PAIRING RECOMMENDATION

Pair with turtle soup, lamb shanks, barbequed shrimp, Thai chicken, and chili.

TECHNICAL NOTES

Varietal: 75% Malbec 25% Cabernet Sauvignon

Harvest Date: October 2011

Wine pH: 3.53

Finished Alcohol: 15.2 %

Barrel Regime: 41 Months, 30% New/70% Neutral American

Case Production: 265

