



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 2012

Wine pH: 3.61

Finished Alcohol: 13.86 %

Barrel Regime: 46 months, 30% New American, 70% Neutral

Bottling Date: August 5, 2016

Case Production: 558

