



**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, 12% Cabernet Sauvignon,  
13% Petite Sirah

*Harvest Date:* October 2013

*Wine pH:* 3.67

*Finished Alcohol:* 13.8

*Barrel Regime:* 52 months, 50% New American Oak,  
50% Neutral

*Bottling Date:* February 27, 2018

*Case Production:* 487

