



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 2014

Wine pH: 3.64

Residual Sugar: 0.2%

Finished Alcohol: 14.63%

Barrel Regime: 55 months/57% New American,
43% Neutral

Bottling Date: May 10, 2019

Case Production: 160

