



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, 20% Cab Sauvignon, 5% Tannat

Harvest Date: October 2017

Wine pH: 3.56

Finished Alcohol: 13.8%

Barrel Regime: 64 Months - 25% New American 75% Neutral

Bottling Date: February 21, 2023

Case Production: 312

