



**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:* 80% Malbec, 20% Cabernet Sauvignon

*Harvest Date:* October 2019

*Wine pH:* 3.55

*Finished Alcohol:* 15.7%

*Barrel Regime:* 76 months 100% New American Oak

*Bottling Date:* May 27, 2026

*Case Production:* 118

