

2009 Malbec Horse Heaven Hills

CASES PRODUCED: 101

WINEMAKER NOTES

This is the second production year from Double Canyon Vineyard in the Horse Heaven Hills. It is the most manicured and lovingly grown vineyard that we source fruit from; with Will Beightol's skilled management this young vineyard is showing serious power in the wine. An extremely dark colored wine, its meaty, earthy character of truffles and leather is typical Washington Malbec. It has a top note of Gala apple and then wafting aromas of blackberry, raspberry, blueberry and cocoa. The oak gives a nice balance of sponge cake, vanilla, and honey candy; it almost borders on flan with a round soft finish and lingering black pepper. *Gord Taylor, Winemaker*

VINEYARD

Location: Double Canyon Vineyard, Block 66H1 Planted: 2007 Cultivar: Clone 9 Density Spacing: 6' x 4' with 1815 plants per acre Slope: 0-2% and 2-5% Soil: Sagehill silt loam. Fine sandy loam. This soil is very deep and well drained. It formed in lacustrine sediments with a mantle of loess on terraces. Elevation: 800-1100 feet

WINEMAKING

MALBEC DOUBLE CANYON VINEYARD Harvested by Hand: September 29 2009 Brix: 24.5 **pH:** 3.71 Yeast: Laffort F-15 Fermentation: 10 days Maximum temp: 79°F MERLOT LONESOME SPRING RANCH, YAKIMA VALLEY Harvested by Hand: October 13 2009 Brix: 25.0 **pH:** 3.59 Yeast: Premier Cuvee Fermentation: 10 days Maximum temperature: 82°F **PETIT VERDOT DOUBLE CANYON VINEYARD** Harvested by Hand: October 9 2009 Brix: 24.4 **pH:** 3.51

MALBEC

HORSE HEAVEN HILLS

Wine Lore: Think Malbec. Think of majestic mountains in the distance. Think of wild horses roaming high desert plains. And where do you end up in your mind? In the Horse Heaven Hills, where the grapes for this fine wine were grown. Fine wine and scenery. Maybe you should cry, Argentina . . . Washington State is in the game.



TECHNICAL DATA Alcohol: 13.8% Final pH: 3.58 Blend: 92% Malbec 6% Merlot 2% Petite Verdot Potential Aging: 4-7 years

FOOD PAIRINGS

Grilled Red Meats Baked Pasta Dishes Hearty Winter Soups



Yeast: ICV D21