

# 2014 Malbec Horse Heaven Hills

126 Cases



## **WINEMAKER NOTES**

Is Washington state a great location for Malbec?....you bet it is! Malbec is very expressive of where it is grown and the Horse Heaven Hills produce a rich, dark and luscious Malbec with big tannic structure. We knew this vintage was going to be a winner from the moment we tasted the fruit on the vine. The characteristic plum, fig, and violets were there, but as the wine developed, so did boysenberry and pomegranate notes. This Malbec has a long lingering finish, with a decadent creamy bread pudding or sponge cake with butterscotch topping. If you're a Ben and Jerry's ice cream fan, pair this wine with the Coffee Toffee Crunch. Here's to Malbec!

Gordon Taylor, Winemaker

Sonya Says: "An absolute euphoric delight!"

## **VINEYARD**

**Location:** Double Canyon Vineyard, Horse Heaven Hills

**Planted:** 2007 **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.

**Location:** Newhouse Vineyard, Snipes Mountain

## **WINEMAKING**

#### MALBEC • DOUBLE CANYON VINEYARD

Harvested by hand: October 19th, 2014 Brix: 24 pH: 3.98 Yeast: Anchor NT-112

Fermentation: 6 days Max Temp: 89°F Pressed: Oct 25th, 2014

**SYRAH • NEWHOUSE VINEYARD** 

Harvested by hand: September 22nd, 2014 Brix: 26.4 pH: 3.90 Yeast: Anchor NT-112

Fermentation: 6 days Max Temp: 87°F Pressed: Sept 28st, 2014

**MERLOT • GARY GROVE VINEYARD** 

Harvested by hand: September 15th, 2014 Brix: 24.6 pH: 4.07 Yeast: Anchor NT-112

Fermentation: 6 days Max Temp: 87°F Pressed: Sept 21st, 2014

## Malbec

## Horse Heaven Hills

Wine Lore: Maybe it is the difference between the continents. Maybe it is the difference in the culture. Or maybe it is just the desire to try something different because we can. In France, Malbec is historically used as a blender, with a little bit added here and there to enhance the flavors of other grapes. In the Americas, we boldly go out on the cordon for a new world Malbec



#### **TECHNICAL DATA**

Alcohol: 13.5% Final pH: 3.67

Blend:

85% Malbec ~ Double Canyon Vineyard 10% Syrah ~ Newhouse Vineyard 5% Merlot ~ Gary Grove Vineyard

**Bottled:** August 3, 2017 **Cases Produced:** 126 Cases **Potential Aging:** 2-7 years

## **FOOD PAIRINGS**

Fettuccini Alfredo Smoked Salmon cucumber rolls Mozzarella stuffed Pork Chops Roasted Turkey or Goose Chocolate chip oatmeal cookies

