



## 2006 Columbia Valley Malbec

**Blueberry · Mint · White Pepper · Oak and Spice**

**Alc.13.8% By Vol.**

### **Blend**

80% Malbec, 12% Cabernet Sauvignon, 6% Merlot, and 2% Petit Verdot

### **Growing Season**

The 2006 growing season was fairly typical. We had some above average temperatures that allowed for early ripening of our Merlot and Malbec. Temperatures cooled down giving our Cabernet Sauvignon and Petit Verdot more hang time to develop complexity.

### **Vineyards**

We sourced fruit from Pepper Bridge, Lonesome Spring Ranch, and Phinny Hill Vineyards for our 2006 Malbec.

### **Vinification**

During fermentation, we used both punchdowns and pumpovers for optimal extraction. This wine spent 20 months in a combination of new and neutral French oak barrels

### **Barrel composition**

50% New French Oak; 50% Neutral French Oak

### **Tasting Notes**

Our 2006 Malbec is our own personal tooth-stainer. Dark in color and deep in fruit, aromatics of blueberry and mint mingle with crème fresh. Gently the white pepper reveals itself evolving to notes of blackberry jam and ending with gentle nuances of oak and spice. In the mouth, the wine starts with bright acidity, and well-integrated tannins transform into a long lingering finish.

**Retail: \$35.00**

**Cases Produced: 50**

**Release Date: February 2009**

