

2016 Malbec



Estate Grown and Bottled

Sonoma County

Fountaingrove District

Artisanal Production

133 cases produced

Vineyard

Our vineyard estate sits at an altitude of 1,300 feet in the Mayacamas Mountain Range. It benefits from the cool, evening Pacific Ocean breezes and receives early morning sun as it is above the fog line. The Malbec clone 595 is grafted onto 110 R rootstock.

Winemaking

The grapes were fermented in one ton, insulated fermenters and manually punched down, by the owner, 3-4 times per day. Fermentation lasted 8-14 days and then basket pressed. The young wine was transferred to oak barrels for the completion of primary and secondary fermentation.

Technical Data

- Alcohol 14.7 %
- pH 3.72
- TA 0.64 g/100ml
- Malic Acid 0 mg/100 ml
- Residual Sugar 30 mg/100 ml
- Brix at Harvest 25.0

Aging and Cooperage

Time in Barrel 26 months

New oak barrels 72%

New Barrel Composition

- American Oak 37%
- French Oak 63%

Production Dates

- Harvest 26 September 2016
- Bottling 5 December 2018