



2007 MALBEC

Wine

Our 2007 Malbec shows off what this grape varietal can achieve on the sunny slopes above Washington's Columbia River. The wine's fragrant red-fruit and floral aromas lead to ripe, juicy Marionberry and purple plum flavors that are woven with hints of Mexican cinnamon, almond, cinnamon and vanilla. Smooth, integrated tannins carry the lush, expansive fruit flavors through the lingering finish. This zesty, food-friendly red wine pairs especially well with spiced lamb and vegetable kebabs, herbed flank steaks and pork stew. Only 525 cases were produced.

Vineyard

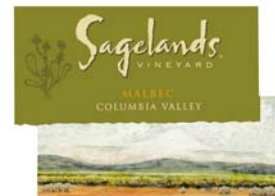
The grapes for our Malbec come from Doval Vineyard, which is on the well-draining silt loam soils of the Wahluke Slope American Viticultural Area (AVA). This AVA, established in 2006, is one of Columbia Valley's warmer regions—thus, well suited to Malbec—and has 5,200 acres planted to wine grapes. The vine rows at Doval Vineyard were planted at a 20- to 30-degree angle from north to receive ample sunlight, yet reduce the grapes' risk of sunburn in the afternoon. The soils and mesoclimate of this vineyard, which was established in 2000, foster beautifully balanced Malbec—a European (*Vitis vinifera*) varietal that emigrated from Bordeaux to gain stardom in the New World, especially in Argentina.

Winemaking

After harvesting and lightly crushing the grapes, Winemaker Frédérique Spencer cold soaked the must for 24 hours prior to fermentation. This gentle extraction of flavors, tannin and color develops a supple wine with forward fruit character. Following fermentation, 16 months of barrel aging developed flavors and added subtle notes of toasty oak. While you can enjoy this wine upon release, it will age beautifully over the next three to four years.

Vintage

The stellar 2007 vintage gave us wonderful growing conditions from budbreak through harvest. Budbreak in mid-April was followed by frost-free weather through bloom in late May and early June. Ideal summer conditions led to veraison (when the grapes turn color) by mid-August and the onset of crush on September 11, about a week earlier than normal. There were no weather extremes during harvest and the grapes were allowed a long hangtime, which brought forth deep, fully ripened flavors. We harvested these Malbec grapes on October 18.



Key Facts

- Our Malbec shows this varietal's remarkable affinity to the sunny slopes of the Columbia River AVA.
- Gentle winemaking and barrel aging created a complex, multi-layered wine.
- The stellar 2007 growing conditions gave the grapes long hangtime for deep, fully ripened flavors.
- Enjoy with grilled lamb, beef and other full-flavored entrees.

Wine Data

Vintage — 2007

Appellation —
100% Wahluke Slope
Columbia Valley, WA

Varietal Composition —
100% Malbec

Barrel Aging —
16 months
100% American oak
15% new barrels
Medium toasting level

Alcohol — 14.3%

Acidity — 6.7 g/L

pH — 3.74

Ageability — 2009–2015