



2006 Sagelands Vineyard Malbec

VINTAGE

2006

APPELLATION

100% Wahluke Slope

VARIETAL COMPOSITION

90% Malbec
10% Cabernet Sauvignon

BARREL AGING

16 Months
100% American Oak
15% New Oak

AGEABILITY

3 to 5 years

PRODUCTION STATISTICS

Wine Acidity	5.4 g/L
Wine pH	3.74
Alcohol	14.1%

ABOUT THE WINE

We gently destemmed the grapes for our 2006 Malbec without crushing and retained more whole berries and cold soaked before fermentation to obtain a softer wine with more fruit character expression. After aging the wine for 16 months in American oak barrels, we blended a portion of Cabernet Sauvignon from the same vineyard to enhance the complexity of this wine.

An attractive garnet color, this wine displays fragrant, fruity aromas with ripe boysenberries, raspberries, Bing cherries, delicate toast and hints of almond, cinnamon and vanilla. Lush and refreshing on the palate, with integrated supple tannins, oak accent from the barrels and a splash of violet on the lingering finish. Very approachable upon release due to great acidity, this wine will continue to improve within the next few years. That same acidity creates a food-friendly red wine that goes well with spiced lamb and veggie kababs or herbed flank steaks with cherry tomato relish.

ABOUT THE VINEYARDS

The grapes for the 2006 Malbec were harvested at the Dovel Vineyard on the Wahluke Slope, located in Central Washington by the mighty Columbia River. Despite its northerly location, this newly approved appellation within the Columbia Valley AVA is the warmest of our "Four Corners" growing areas. The sandy silt loam soil with its excellent drainage allows the Malbec varietal to thrive in this warm area. The vine rows at Dovel Vineyard were planted at a 20- to 30-degree angle from north to reduce the risk of grapes being sun burned in the afternoon. Established in 2000, this vineyard shows good potential producing bountiful clusters with juicy and soft-skinned berries, yielding pleasant freshness and softness to the Malbec wine.

ABOUT THE VINTAGE

The 2006 vintage was a great growing season with mild conditions and no real stress for the vines. Significant rainfalls in early spring gave a good head start to the vine growth while drier weather around Bloom time led to optimum pollination and excellent fruit set. Summer months underwent classic weather for Eastern Washington with quite hot temperatures and no precipitation. Moderate temperatures in September and October allowed for longer hangtime. Consequently, color intensity and fruit characters were able to develop slowly to full maturity.

TASTE PROFILE

FLAVOR INTENSITY

LIGHT MED HIGH

SWEETNESS

DRY MED SWEET

ACIDITY

FLAT MED CRISP

TANNIN

NONE MED DRY

OAK

NONE TOASTY/VANILLA OAKY

BODY

LEAN MED FULL