

2007 Malbec

North Coast

St. Olof Vineyard

70 cases produced

Winemakers Notes:

Malbec is a grape variety that has been known mostly as a blending variety in the U.S. but it is growing in popularity as a distinct varietal. I find this grape interesting because it is a lesser-known variety that has tremendous potential. Argentina is having great success with this grape and they were the inspiration for this endeavor! The variety has a very berry core with a citrus flash. I feel as though this wine helps to break down barriers and stigma that it is only a blending grape.

Tasting Notes:

This Malbec is highly complex with intriguing aromatics, of citrus, deep berries, and bittersweet chocolate. The aromatics splash out of the glass at you pulling you deeper into the wine. In the mouth, you can experience flavors of baked olallieberry pie, with hints of spice and cocoa. The citrus is almost like the zest in a jam or pie filling. The finish will leave you ready for another sip!

Food Pairings:

Bacon wrapped Figs. Hearty pastas. Roasted veggies. This wine would pair well with light to medium weight fare!

Specifics:

12.5 % Alc.

3.63 PH

RS: .11 g/L

100% Barrel Aged

40% New German Voges Oak

19 Months in Barrel

Bottled 4-20-09