



## 2008 Malbec

Alta Mesa  
Silvaspoon Vineyard  
100 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.

The Fermentation was 100% native yeasts that reside in the winery. I feel as though this vineyard has the building blocks for a wonderful mid-pallet, which supports the wine on its own but also supplements and augments the meal.

### Tasting Notes:

This Malbec is highly complex with intriguing aromatics, of citrus, deep berries, and bittersweet chocolate. In the mouth, you can experience flavors of boysenberries, hints of spice and cocoa. The citrus is almost like the zest in a jam or pie filling. The finish will leave you refreshed and 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:

**Alcohol:** 13.6 %  
**pH:** 3.74  
**RS:** .11 g/L  
**Aging:** 100% Barrel Aged  
**Oak :** 40% New oak  
(Hungarian, and center of France blend)  
19 Months in Barrel  
**Bottled:** 4-20-10