



2013 OREGON WINERY OF THE YEAR
TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | SYRAH

2012 MALBEC

ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 3, 10, 11 October 2012

At harvest: Sugar; 24.1° Brix pH; 3.50 TA; 6.98 grams/liter

At bottling: Sugar; Nil

Cooperage: French (100%), 50% new, 38% 2 year old, 12% neutral

Bottling date: 3 July 2014

Alcohol: 14.1% by volume

Case Production: 263.67 (750 mL)

SRP: \$26.00 (750 mL)

Awards, Ratings & Reviews:

Double Gold Medal, Wine Press Northwest Platinum Judging

Double Gold Medal, San Francisco Chronicle Wine Competition

Gold Medal, Greatest of the Grape Professional Judging

Best Wine & Food Pairing, runner-up at the Greatest of the Grape

Silver Medal, Great Northwest Invitational Wine Competition

TASTING NOTES

Site selection, meticulous vineyard management, vine maturity, and harvesting at optimal ripeness translate into fruit of uncommon density and complexity. Gentle winemaking with 20 months in French oak contributed to making this Malbec a wine of distinction. Blackberries, chocolate, oak and hints of dried lavender meld with broad tannins and an earthy spice to create both tension and balance in this structured wine. With cellaring, this wine will improve for six to eight years. Pairings include grilled flat iron steak with tomatillo sauce or smoked pork belly confit.