## Abacela

## 2013 OREGON WINERY OF THE YEAR

TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | PORT

## 2010 MALBEC

**ESTATE GROWN** 

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 12, 16, 18 October 2010

At harvest: Sugar; 23.3° brix

Cooperage: French (100%)

At bottling: Sugar; Nil pH; 3.58 TA; 6.57 grams/liter

Bottling date: 19 July 2012 Alcohol: 13.9% by volume

Case Production: 320.5 (750 mL) SRP: \$26.00 (750 mL)

## **TASTING NOTES**

Vine maturity and meticulous attention in the vineyard translates into Malbec fruit of uncommon depth and complexity. Picking at peak ripeness and gentle handling in the winery, combined with 20 months in French oak, contribute to making this a wine of class and distinction. Sun drenched blackberries, chocolate, and hints of dried lavender meld with velvety tannins and an earthy spice to create a balanced and structured wine. With cellaring this wine will improve for five to seven years. Fire up the grill and pair with dry rub pork ribs.