



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

## 2011 MALBEC

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ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 12, 13, 24, 25, 27 October 2011 At harvest: Sugar; 23.6° brix

Varietal Composition: Malbec 92%, Merlot 6%, Cabernet Sauv. 1%, Petit Verdot 1%

At bottling: Sugar; Nil                      pH; 3.54                      TA; 6.98 grams/liter

Cooperage: French (100%), 29% new, 71% 2-year wood

Bottling date: 7 August 2013                      Alcohol: 13.5% by volume

Case Production: 451 (750 mL)                      SRP: \$26.00 (750 mL)

Awards, Ratings, Reviews:

*Gold Medal*, 2014 Oregon Wine Awards

## TASTING NOTES

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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 noble wine of distinction. Briary blackberries, milk chocolate, cedar and hints of dried lavender meld with broad tannins and an earthy spice to create a balanced and structured wine. With cellaring this wine will improve for six to eight years. Pairings include blackened Ahi or bacon wrapped dates stuffed with blue cheese.