



AMERICAN RED WINE

Vintage: 2021

Vineyard: Clement Hills AVA

Location: Lodi, CA

PROFILE

Malbec has become one of the most important grape varieties of Argentina, which accounts for three-quarters of the world's production.

This red thrives in the climates of Mendoza, where the growing season is warm and dry, creating fruit forward wines with a soft and floral finish.

Grown in its native France, soils provide the grapes with higher acidity. This, combined with the climate, leads to improved tannin structure.

Overall, Malbecs are often rich. Notes of dark fruits are common with mocha or chocolate on the finish

DETAILS

Bottling Date: 12/12/2023

Case Production: 75

ABV: 13.8

Residual Sugar: 0.5 %

Final TA: 8.4 g/L

pH: 3.27

Free SO₂: 28 ppm

Malbec

Available in 750 mL bottles

WINEMAKING

FERMENTATION

13 days

1.5 tons of Malbec grapes were imported in the Fall of 2021. Upon arrival, clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for 24 hours prior to fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. Yeast for this fermentation was selected for its ability to enhance complex aromatics as well as improve mouthfeel. Upon completion of fermentation, grapes were transferred to a press. Juice was racked off into a stainless steel tank and skins were removed

AGING

24 months

This wine was aged on American oak chips with a medium char toast for roughly two years. Oak aging begins after secondary filtration and oak chips are removed at the time of bottling

TASTING NOTES

Aroma

Floral aromas of violet are complimented by fruity notes of currant

Taste

Lively yet finessed fruit flavors of red currant, plum, and blackberry are followed by heavier notes of tar on the finish. Tannins are persistent throughout

Serving & Pairing Suggestions

Best served at room temperature. Pair this red with beef empanadas for something new

TASTING CHART

