



M A L B E C

WINEMAKER COMMENTS

Spicy, dense Boysenberry jam aromas are complemented with shades of anise and leather. The feel in the mouth is full-bodied with chewy, plush tannins.

FOOD PAIRING RECOMMENDATION

Pair with turtle soup, lamb shanks, barbequed shrimp, Thai chicken, and chili.

TECHNICAL NOTES

Varietal: 80% Malbec, 20% Cab Sauvignon

Harvest Date: October 2018

Wine pH: 3.64

Finished Alcohol: 15.3%

Barrel Regime: 77 months – 100% New American

Bottling Date: March 29, 2024

Case Production: 119

