

2018 SCARLINE MALBEC

SINGLE BARREL



The 2018 Single Barrel Scarline Malbec was crafted exclusively from the Scarline vineyard in the Royal Slope AVA. Farmed using sustainable practices, the vines were limited to one or two clusters per shoot to create maximum concentration in each cluster. They were hand-harvested in the early fall mornings.

Upon arriving at the winery, each cluster was hand-sorted, berry-sorted, and fermented. Using only the free-run wine, it was moved to custom French oak barrels (67% new) for 56 months of cellaring. Only 3 barrels were bottled, unfiltered and unfiltered, producing 73 cases.

“ Incredibly dense and dark in the glass with aromas of decadent blueberry dessert, vanilla bean, blackberry, and forest floor. The full-throttle palate evokes ripe blue and black fruits, citrus peel, mulling spices, and cigar wrapper. This rich and yet vibrant wine has a silky, textural finish of spice cake, fig, herbs, and leather

ALEX STEWART & HAL IVERSON, WINEMAKERS

LABELED AVA	ROYAL SLOPE
VARIETALS	100% MALBEC
FERMENTATION	100% STAINLESS
AGING	56 MONTHS IN 67% NEW FRENCH OAK
ALCOHOL	15.1%
CASES	73
BEST BETWEEN	NOW – 2037
RETAIL	\$95

