

# 2018 SOLAKSEN MALBEC

# SINGLE BARREL



The 2018 Single Barrel Solaksen Malbec was crafted exclusively from the Solaksen 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 (75% new) for 56 months of cellaring. Only 4 barrels were bottled, unfined and unfiltered, producing 97 cases.

“ Deep and inky in the glass with aromas of juicy blue fruits, coffee cake, and cigar box. The showy palate displays flavors of mountain huckleberry, cranberry, cedar, and aromatic herbs. The almost full-bodied mouthfeel is bursting with juicy acidity and velvety tannins, finishing lively with cherries, tea, and minerals.”

ALEX STEWART & HAL IVERSON, WINEMAKERS

|              |                                 |
|--------------|---------------------------------|
| LABELED AVA  | ROYAL SLOPE                     |
| VARIETALS    | 100% MALBEC                     |
| FERMENTATION | 100% STAINLESS STEEL            |
| AGING        | 56 MONTHS IN 75% NEW FRENCH OAK |
| ALCOHOL      | 15.3%                           |
| CASES        | 97                              |
| BEST BETWEEN | NOW – 2035                      |
| RETAIL       | \$95                            |

