

TENOR

2017 Malbec



The 2017 Malbec was crafted from two small vineyard parcels along the Royal Slope in the Columbia Valley 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 morning between September 27th - October 6th, 2017. Upon arriving in the winery, each cluster was hand-sorted, berry-sorted, and fermented in concrete tanks. Using only the free-run wine, it was then moved to custom French oak barrels (83% new) for 23 months of cellaring with over 40 individual evaluations by our winemaking team. Only 7 barrels were bottled (unfined and unfiltered) producing only 147 cases.

"All Malbec from the Scarline and Stillwater Creek vineyards, the 2017 Malbec sports a dense purple color as well as gorgeous blueberry and cassis fruits, sappy herbs, spring flowers, and hints of graphite on the nose. With remarkable purity, a fresh, focused style, and terrific concentration, drink this beauty any time over the coming 15 years. I suspect it will be even better with 2-3 years of bottle age."

-93 points, Jeb Dunnuck, jebdunnuck.com

SELECT VINEYARDS

- ① Columbia Valley AVA Stillwater Creek, Lawrence Scarline

AVA	Columbia Valley
Case Production	147
Varietal Breakdown	100% Malbec
Fermentation	100% concrete
Aging	23 months in 83% new French oak
Alcohol	15.1%
Drinkability	Now-2031
Retail	\$80

