

Malbec

LABEL: ROBERT WILLIS

AVA: HORSE HEAVEN HILLS

VIN: 2018



WINEMAKER'S NOTES

Aromas of concentrated black fruits are balanced with notes of warm baking spices and lavender. Notes of buttered toast add layers of complexity to the intense fruit. On the palate, the wine is supple and sleek however, there is enough firm structure to hold up the robust fruit. The result is a wine that is powerful yet well balanced.

VINEYARD SOURCING

The grapes for this wine comes from Block 9 on our acclaimed Spice Cabinet Vineyard in the Horse Heaven Hills. Spice Cabinet Vineyard sits on a southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

GROWING SEASON

The 2018 vintage started out nice and warm, ideal for a typical Washington harvest. We did not experience any major hot or cold temperatures September through October which lead to slow even ripening and amazing flavor development.

WINEMAKING

These grapes were sorted in the vineyard with the selective harvest on our Pellenc harvesters. The fruit was not crushed in order to preserve as much whole-berry as possible. We fermented the fruit in our oak upright tank with a combination of pumpovers and punch downs. After fermentation, the wine was racked to a blend of new and neutral French oak barrels for malolactic fermentation. The wine was aged in barrel for 20 months

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Malbec

Vineyard: Spice Cabinet

Alcohol: 14.5%

T.A.: 0.39 g/100 ml

pH: 3.99

ACCOLADES

91 points- James Suckling

Double Gold-Cascadia