



2017 Malbec

Vintage Club Exclusive

TASTING NOTES

The 2017 Malbec is a show-stopper with a bold bouquet of plum, red raspberry, cedar, and chocolate, followed by flavorful waves of dried cherry, sweet peppercorn, and a round finish. With a perfect balance of medium-acid and medium-tannin, this wine makes your mouth water on its own or with a variety of cuisines. The 2017 Malbec is exclusively released to our Vintage Club members.

HARVEST OVERVIEW

After a few dry winters, the 2016-2017 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month.

WINE ANALYSIS

Appellation : Applegate Valley & Rogue Valley
Varietal Composition : Malbec
Harvest Date : October 2017
Vineyard Source : 48% Pebblestone Cellars
32% Serra Vineyards
20% Belle Fiore Winery
Bottling Date : December 10, 2019
Case Production : 294 Cases
Cooperage/Cellar Treatment : 22 months in French-American
hybrid barrels; 20% new, 20%
second use, 40% neutral
pH : 3.73 | TA : 5.4 g/L | Alcohol : 13.2%