



Vineyard and Winemaking

Our first-ever Reserve wine comes from the Cadden Vineyard on the eastern slopes of Napa Valley. The vineyard is somewhat drier, and combined with a near perfect and dry growing season, yielded highly concentrated and smaller berries. After hand harvesting, the grapes were delivered to the winery where they were destemmed directly to small bins. After a slow native fermentation started, the wine was gently punched down by hand two to three times daily. At 3 weeks we pressed the grapes and wine directly to 40% new French Oak barrels. The wine was racked twice over its life, then gently filtered and bottled after 20 months in barrel.

Tasting Notes

Aromas open with complex and alluring aromas of dark cassis, plums, blackberry, black pepper, soy, mocha, caramel, with hints of vanilla, and tobacco spices. The palate unfolds with complex flavors of cassis, blackberry, oak spices, accompanied by a firm backbone of rounded tannins. Made to age, our 2013 Reserve Malbec will gain more complexity and softness over the next 8 to 15 years. It will pair nicely with grilled pork or beef, rich risotto, roasted duck, BBQ, and rich soups.

Details at Bottling

45 cases bottled

Chemistry at Bottling

Bottled: May 26, 2015

Alcohol : 13.5%

pH : 3.55

Acid : 6.1 g/L

Residual Sugar : dry