



2014 MALBEC *Napa Valley*

DIRECTOR OF WINEMAKING– Ted Edwards

ASSISTANT WINEMAKER– Jesus Alfaro & Brett Anderson

WINE PROFILE

This dark ruby colored Malbec begins with aromas of ripe blueberry and blackberry. Spicy integrated oak is accompanied by a potpourri of forest floor, cinnamon, clove, aromatic cedar and black pepper. The flavor gives the impression of black cherry fruit with slight licorice and espresso complexity. This Malbec has a good overall balance of fruit, body, resolved tannin and balanced acidity. The depth of fruit, coupled with the richness of flavor, provides a profile that delivers from the initial sip and continues through to the palate for a very long finish. Enjoy.

PRIMARY VINEYARDS

Herrick II – Yountville (100%)

GROWING SEASON NOTES

The winter was one of the driest on record for the Napa Valley; however, when we did get rain, it came when the vines needed it most, promoting bud break and new shoot growth. The balance of the season was moderate to warm, the crop was abundant, and the fruit ripened about two weeks early on average. 2014 was a wonderful harvest yielding great wines with immense depth of flavor.

STATISTICS				
COMPOSITION	FERMENTATION	ALCOHOL	PH	AGING
99% Malbec 1% Merlot	5 day cold soak followed by fermentation in stainless steel fermentors at 75–86°F for 10–28 days skin contact, averaging 21.5 days	14.5%	3.74	Barrels: 100% French oak (29.4% new). Cooperage: World Cooperage. Aged in Barrel: 27.5 months
BOTTLING DATE	RESIDUAL SUGAR	HARVEST DATES & SUGAR		CASES PRODUCED
August 2017	0.0	September 26–October 10 Averaging 24.2° Brix		222 cases
AGE OF VINES & SOIL TYPE		LIFE SPAN IN PROPER CELLAR		
20 years; The soils of the Herrick II Vineyard are composed of well-drained loam formed by alluvial deposits on the valley floor.		15+ years (Stored undisturbed horizontally in a dark, cool place. Maintained at a constant temperature of 55°F.)		