



**Wine Type:** Malbec

**Vintage:** 2016

**Winemakers:** Ted Edwards, Kristy Melton

**Percentage of each grape variety used:** 99.8 % Malbec, .2% % Cabernet Sauvignon

**Primary Vineyards:**

**Herrick II--Yountville (100%)** located on the west side of the Napa River. The soil is alluvial rich clay loam, producing grapes with typical varietal character flavors of Santa Rosa plum and dark cherry with a relatively soft finish

**Growing Season Notes:** The winter continued a dry weather pattern and bud break was early. The growing season was moderate, near ideal, and on an early pace. Most varieties were harvested in September with a final wrap up on October 10<sup>th</sup>...getting it all in before any rains developed.

**Harvest Dates and Sugar:** Harvested on 10/3 @ 23.8 brix

**Age of Vines and Soil Type:** vineyard was planted in 1997; well-drained loam formed by alluvial deposits on the valley floor..

**Fermentation:** After a five day cold soak, the fermentation was in stainless steel fermenters at 75-86 deg for 16-20 days skin contact

**Alcohol:** 14.8      **pH:** 3.72      **Acid:** .61

**Aging:** Barrels: French oak **Cooperage:** World Cooperage % of new wood: 36% **Aged in Barrel:** 27 months

**Number of Cases Produced:** 184      Bottled March 2019

**Life span in a proper cellar:** 15 years +

**Vintage and Winemaker's Notes:** Red ruby describes the color of this varietal wine. The aroma is quite complex, with a stove top chutney of dark fruit like black raspberry and dried herbs. Adding to the mix, savory dark spices are brewing with dark roasted coffee and a hint of black pepper. The flavorful complexity carries over into the lingering finish, making for an enjoyable, distinctive Malbec from Freemark Abbey.