



2015

*Malbec*

DRY CREEK VALLEY  
SONOMA COUNTY

**BEST OF CLASS • DOUBLE GOLD MEDAL**

*2018 San Francisco Chronicle Wine Competition*

**BEST OF CLASS • DOUBLE GOLD MEDAL**

*2017 Grand Harvest Awards*

**WINEMAKER'S NOTES**

Our winemaking protocol demands separate small carefully temperature regulated fermentations for each varietal providing optimum treatment for our Malbec. This wine is carefully pressed direct to barrel and aged separately until rigorous barrel evaluation trials the Spring before Summer bottling. Each individual barrel is tasted for uniqueness and provides an essential blend diversity that typifies our wines, as well as an exceptional 22 month ageing period.

<b>COMPOSITION</b>	98% Malbec, 2% Petit Verdot
<b>VINEYARD</b>	Tzabaco Rancho Vineyards, Dry Creek Valley
<b>APPELLATION</b>	Sonoma County
<b>BARREL AGEING</b>	22 months in 100% French oak
<b>ALCOHOL</b>	14.4%
<b>TA</b>	6.4 g/L
<b>PH</b>	3.70
<b>PRODUCTION</b>	85 cases

**TASTING NOTES**

Enticing dark berry aromas fill the nose, mingling with hints of fresh ground coffee and violets. Juicy flavors fill the palate with vivid raspberry and dark cherry woven with cocoa and oak notes. As the wine opens, nuanced leather, pepper, spices, and mocha appear, adding depth and dimension to this delicious wine. Integrating tannins will continue to soften with bottle aging, allowing the luscious flavors to further blossom.

**FOOD PAIRING SUGGESTIONS**

This Malbec pairs beautifully with a classic French dish like coq au vin, or a more contemporary entrée like bison burgers with crumbled Point Reyes blue cheese on an artisan sourdough bun.