

WATERBROOK

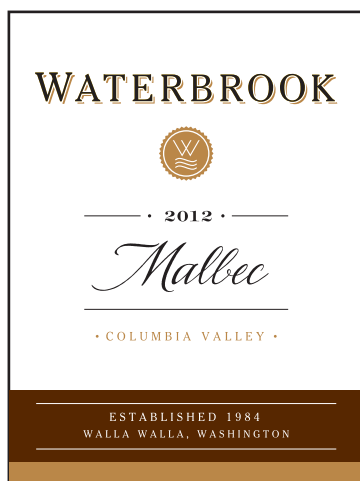


• 2012 •

Malbec

COLUMBIA VALLEY

*Malbec vineyards from the Columbia Valley are relatively new,
but already showcasing wines with elegance, balance and forward fruit flavors.*



TASTING NOTE
by Winemaker
JOHN FREEMAN

Inky violet in color and bursting with floral and clove aromas, Marionberry and cola flavors carry through this viscous, full-bodied malbec. Well-supported tannins and toasty, vanilla notes influenced by American oak round out a long, silky finish.

VINEYARD SOURCES

Canyon Ranch, Doval

BLEND

100% Malbec

VINTAGE NOTE

The 2012 Vintage, while starting off with a stunning resemblance to 2011, finished off the season well: average heat accumulation, average cumulative precipitation, and only a few isolated weather events. Most bud break occurred in early April. Although overall precipitation for 2012 was slightly above normal, it was not evenly distributed over the growing season. August saw low humidity, low precipitation, and high temperatures which kicked off the metabolic processes involved with berry ripening. We noticed vastly improved fruit quality when compared to the 2011 vintage; 2012 brought medium sized berries, concentrated colors and intense flavors that took a little time to catch up with the sugars.

WINE MAKING NOTES

Harvest Date: 10/26/12 - 11/5/12

Yeast: Pasteur Red

Malolactic: 100%

Oak: 23% American oak, balance to 2-5 year old American, French and Hungarian oak

Aging: 13 months

Fining: NONE

T/A: 6.2g/l

pH: 3.78

RS: 0.5g/l (basically dry)

Alcohol: 13.8%

Bottled: December 16th 2013

Cases Produced: 1,900 cases

FOOD PAIRINGS

Lasagna, grilled cheeseburger, pizza, roasted pork.

REVIEWS

New Release