

WATERBROOK



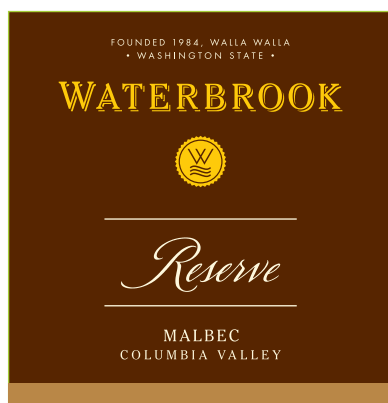
— • 2011 • —

Reserve

MALBEC

COLUMBIA VALLEY

A distinctive Malbec that demonstrates why Washington state is recognized as a versatile wine producer.



TASTING NOTE
by Winemaker
JOHN FREEMAN

Deep and inviting, brimming with plum and bramble fruits, this Malbec comes together with sweet oak, viscous texture and medium-tannins on a lingering, open fruit finish.

VINEYARD SOURCES CVR, Summit View

BLEND 100% Malbec

VINTAGE NOTE The 2011 growing season was the coolest and longest on record. Fortunately, these conditions are favorable for wines like Chardonnay. Similar to the 2010 vintage, 2011 began with a cool, wet spring that delayed flowering and lightened the crop set. The weather warmed up in mid-July, but temperatures remained moderate until late August. Veraison started late August, and extended well into September. The naturally low yields were then provided six weeks of consistently warm weather to help phenolic ripeness and flavor development. Overall, this vintage will show balanced and elegant wines with crisp natural acidity and fruit forward flavors.

FOOD PAIRINGS Grilled Steak with Portabella Mushrooms, Cheese Ravioli with Fresh Tomato Sauce, BBQ Ribs

REVIEWS New Release

WINE MAKING NOTES

Harvest Date: October 17–26, 2011

Yeast: Pasteur Red

Malolactic: 100%

Oak: 24% New Oak
(80% AO, 10% FO, 10% HO)

Aging: 24 months

Fining: None

T/A: 6.3 g/l

pH: 3.73

RS: None

Alcohol: 13.5%

Bottled: October 23–24, 2013

Cases Produced: 1,497

Release Date: April 2014