

WATERBROOK



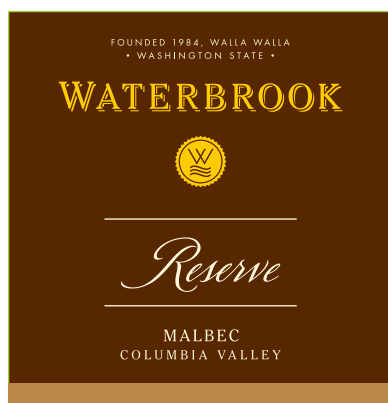
— • 2013 • —

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

Blackberry blossoms and sweet black cherries greet you on the nose, followed by dark fruit flavors and soft, round tannins on the palate. Well-balanced, this wine has a long, lingering finish of vanilla bean, blackberry pie and whisky lactones.

VINEYARD SOURCES

Canyon Vineyard Ranch, Summit View, Doval Vineyard

BLEND

91% Malbec, 9% Cabernet Sauvignon

VINTAGE NOTE

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. Total tonnage, approximately 220,000 tons, was up easily five percent over 2012, a record for Washington State. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest.

FOOD PAIRINGS

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

WINE MAKING NOTES

Harvest Date: September 28 – November 5, 2013

Yeast: Pasteur Red

Malolactic: 100%

Oak: 24% new (88% American Oak, 12% French Oak) balance to 2-5 year old mixed oak

Aging: 23 months

Fining: None

T/A: 6.0 g/l

pH: 3.59

RS: 0.39g/l

Alcohol: 13.96%

Bottled: August 31, 2015

Cases Produced: 2,785