

WATERBROOK

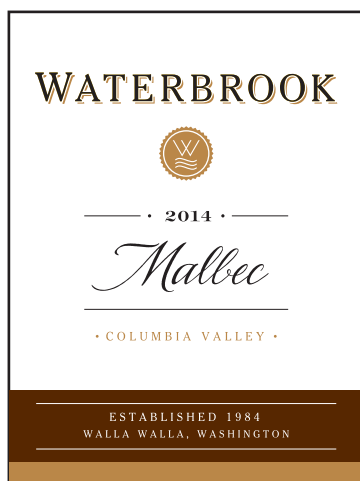


— • 2014 • —

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

Blackberry blossom and forest floor aromatics introduce a wine bursting with black cherry and dark plum flavors. Very soft and silky tannins combine with bright acids and a perceived sweetness resulting in a balanced and food-friendly wine. This Malbec finishes with currant, hints of vanilla and a slight smokiness.

VINEYARD SOURCES

Canyon Vineyard Ranch, Doval Vineyards,
Art Den Hoed Vineyard

BLEND

100% Malbec

VINTAGE NOTE

The 2014 Washington State harvest proved to be spectacular with a record crop level and excellent quality. All factors needed for success came together perfectly: cool nights, lots of warm weather in the growing season, and rain limited mostly to the shoulder seasons. Harvest started the third week of August and wrapped in the second week of November. The crop across the state was heavy, yet bountiful with quality. Our vineyard team enjoyed weather that enabled them to pick at will, affording perfect flavor, acidity and sugar levels.

WINE MAKING NOTES

Harvest Date: October 9–19, 2014

Yeast: *Andante*

Malolactic: 100%

Oak: 20% new American oak; rounded out by seasoned (2-5-year-old) mixed oak

Aging: 7 months

Fining: None

T/A: 5.5g/l

pH: 3.85

RS: 1.9g/l

Alcohol: 14.09%

Bottled: June 26, 2015

Cases Produced: 9000

Release Date: November 2015

FOOD PAIRINGS

Lasagna, grilled cheeseburger, pizza, roasted pork.

REVIEWS

New Release