

Michel-Schlumberger

2014 **Malbec** Dry Creek Valley



Varietal Composition: 100% Malbec

The Vineyard: This Malbec is made from grapes grown in the red soils of a tiny hilltop block overlooking our benchland vineyards.

Vintage: Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

Harvest: September 16th, 2014 Average brix: 26.3 pH: 3.63 TA: 0.63 g/100ml

Fermentation: The grapes were crushed into small fermenters. After cold-soaking for three days to extract deep color, the must fermented on the skins for three weeks to obtain a richly extracted wine.

Cooperage / Aging: Aged for 21 months in French oak barrels. The 12 best barrels were selected for this blend (33% new).

Sensory Notes: Color: Dark ruby

Aromas: Dark plum, spice and berry.

Palate: Concentrated dark plum and spice flavors, rich mouthfeel, long fruit finish.

Food Pairings: barbecue ribs – eggplant parmesan – braised lamb shank with spring vegetables

Bottling Date: May 16, 2016

Cases Produced: 288

Final Technical Info: pH: 3.70 TA: 0.58 g/100ml Alc: 14.9%