

ROBERT YOUNG

2018 Malbec

Winemaking Notes

The grapes were hand-harvested in the morning when the temperature was chilly and delivered by tractor to the winery in small bins, which protected the integrity of the clusters and individual grapes. The grapes were gently hand sorted on their way to the destemmer. With the stems removed, the berries were then transferred to an open top fermenter to cold soak. After 3 days of cold soaking, the must was inoculated with commercial yeast that compliments Malbec's aroma and flavor profiles. During fermentation, the wine is punched down 2-3 times daily for color and tannin extraction into the fermenting juice from the red grape skins. Once primary fermentation is complete, the young wine is drained, and its skins are loaded into the wine press to press out any remaining wine. After 2-4 days settling in tank, the wine is pumped off its sediment and filled to French Oak barrels where Malolactic fermentation takes place. After 18 months in barrel, the wine is racked to tanks for final blend assemblage before bottling.

- **Matt Michael, Winemaker**

Technical Data

Appellation:	Alexander Valley, Estate Grown
Varietal:	95% Malbec, 2.5% Merlot, 1% Cabernet Franc, 1% Cabernet Sauvignon, .5% Petit Verdot
Oak aging:	18 months in 100% French Oak, 30% new
Harvested:	9/17/18-9/28/18
Alcohol:	14.2%
Production:	14 barrels

Tasting Notes

Aromatics:	Hibiscus, blackberry, and pie crust.
Body/Texture:	Medium body, beautiful lingering finish.
Flavor:	Plums, boysenberry, blackberries, baking spices, clove, and baker's chocolate.