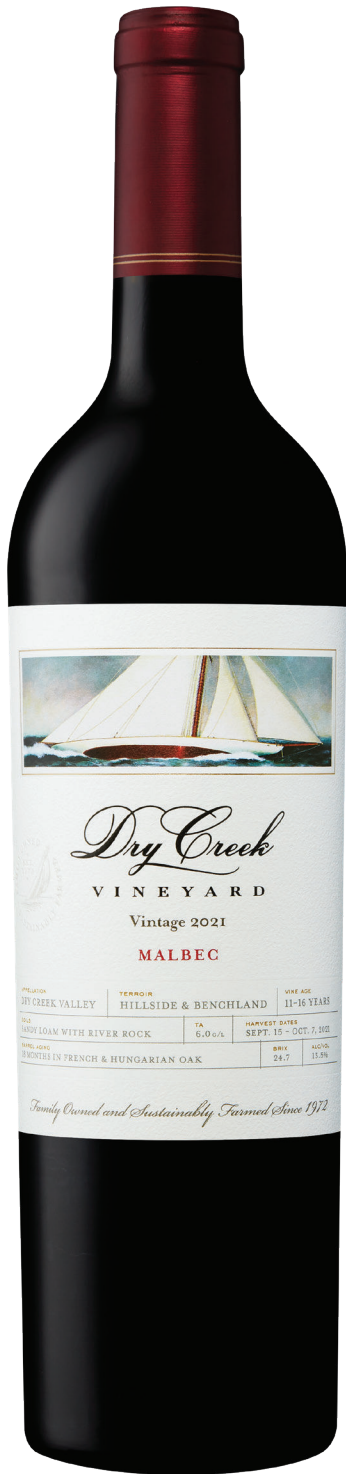




## 2021 MALBEC

### Dry Creek Valley



#### HISTORY

Malbec, with its origins entrenched in Bordeaux and Argentina, has a home here in California and the Dry Creek Valley. Crafted with fruit from our Bullock House property, this varietal has beautiful depth and spicy complexity. This makes it an outstanding, limited-production single bottling, as well as a blending component for our Meritage and The Mariner wines. The Malbec we grow on our estate property is right across the road from our family winery and stands out vintage after vintage, so we set aside a few barrels as a special wine produced exclusively for our wine club members.

#### GROWING SEASON

The 2021 growing season was moderate and consistent, with more typical start and end dates for our 50<sup>th</sup> harvest. Due to drought conditions, we saw less shoot growth, so we gave the vines extra care and attention when managing canopies and crop loads. The shorter shoots, combined with a below average fruit set, led to our yield being down across the harvest compared to the prior year. However, the quality was very high overall.

#### WINEMAKER COMMENTS

The 2021 vintage has aromatics of black cherry and blueberry that are dramatic and vibrant. A few minutes of airing reveal deeper characteristics of brown butter, cumin and rose. On the palate, flavors of black currant and plum shine with a rich complexity that is supple and harmonious, framed by nuances of mocha, fennel and almond toffee. Smooth tannins and silky mouthfeel lead to a refined finish, showcasing an elegant balance.

#### BLEND

96% Malbec  
4% Cabernet Franc

#### FERMENTATION

14–17 days in fermenters at 82–88°F;  
pumped over twice daily

#### BARREL AGING

18 months in French & Hungarian oak;  
43% new oak

ALCOHOL | 13.5%

BRIX | 24.7

PH | 3.61

TA | 6.0 g/L

#### HARVEST DATES

September 15–October 7, 2021

VINE AGE | 11–16 years

#### SOILS

Sandy loam with river rock

#### YIELDS

3–4 tons per acre