



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 2022 growing season started with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery, particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high-quality, yet short and intense harvest that spanned just 44 days. We are very pleased with this vintage.

WINEMAKER COMMENTS

Our 2022 Malbec has aromatics of blackberry, black cherry and dark chocolate that are dramatic and vibrant. A few minutes of airing reveal deeper characteristics of plum, cinnamon, damp earth and sage. On the palate, flavors of bright plum and black cherry shine with a rich complexity that is supple and harmonious, framed by nuances of raspberry, allspice and toasted cardamom. Soft, supple tannins and silky mouthfeel lead to a refined finish, showcasing an elegant balance.

BLEND 98% Malbec 2% Merlot

FERMENTATION 14–16 days in fermenters at 82–88°F; pumped over twice daily

BARREL AGING 18 months in French & Hungarian oak; 32% new oak

ALCOHOL | 14.1%

BRIX | 24.3

РН | 3.62

TA | 6.1 g/L

HARVEST DATES September 23, 2022

VINE AGE | 12–17 years

SOILS Sandy loam with river rock

YIELDS 3–4 tons per acre

