



2019 Eritage Vineyard Malbec

Harvest Dates: October 11th - 12th, 2019 | **Alcohol label %:** 14.8 | **pH:** 3.5 |
Acidity (TA): 6.8 | **Residual Sugar (g/L):** 0.0



Harvest

100% Malbec, Eritage Vineyard, block 2. 33% new French oak, aged for 22 months. 33% whole cluster.

Winemaking

The fruit was picked early in the morning, and it was destemmed into 1.5 ton fermenters with the addition of enzymes that increase color and aromatics and a SO₂ and ascorbic acid blend to control oxidation. After a couple of days of soaking on the skins, we added BRL97 yeast to ferment the fruit. Malolactic bacteria was added the day before pressing to begin secondary fermentation. The wine fermented for 9 days before being pressed to tank. A day later, the wine was racked into barrels to finish ML. When ML finished, SO₂ was added to protect from oxidation and microbiological spoilage. The wine was racked three times before it was bottled on August 27th, 2021 after crossflow filtration. The wine saw 33% new French oak for 22 months.

Bottling

Inky dark and full of life, this Malbec from the northern part of the Valley opens with blackberry, black plum, dark cherry, pomegranate, and cocoa. On the palate, those fruits are joined by dark cherry, black currant, blueberry, chocolate, and oak nuances with mouthwatering acidity and dusty tannins. 33% new French oak and 33% whole cluster. Drink now through 2030.