



**2009 MALBEC
Technical Information**

Harvested:	October 3, 2009
Varietal Composition:	91 percent Malbec 6 percent Cabernet Sauvignon 3 percent Merlot
Appellation:	Napa Valley
Vineyards (all Estate):	100 percent Mt. George Vineyard
Bottling Date:	May 4, 2010

Vintage Notes: Late spring rains delayed irrigation needs and the warm spell in June helped curtail excessive canopy development. The nearly 14 days of 100°f plus temperatures that mark a typical growing season, 2009 counted perhaps only four or five overall, again helping to reduce demand for water when the resource was relatively scarce.

Though rainfall was little more than two-thirds of normal for the third year in a row, the timing of the precipitation was on the vine's side. Couple that with the lack of frost and the mild, relatively cool growing season, Mother Nature managed to have it all work in unison to give vines and grapes the best scenario possible.

Winemaking Notes: The grapes were macerated on the skins for 13 days and aged for 13.5 months in 100% French oak, 40% of new.

Analysis: Alcohol, 14.0%; titratable acidity, 4.53 grams per liter; pH, 3.75; 0.48 g/L VA.

Tasting Notes: Dark red, purple tinted color. Savory spice - white pepper and all-spice high notes with dried herb, earth and mocha coffee aromas in supporting roles. Medium bodied with a broad mid-palate texture. Well-integrated oak and fruit flavors on the palate lead to a long creamy finish.

Retail Price: \$38.00