



2013 Malbec Horse Heaven Hills

DavenLore
winery

CASES PRODUCED: 146

WINEMAKER NOTES

Malbec flavor is very distinctive, expressing the terroir of its growing region. This Horse Heaven Hills AVA Malbec presents big fruit notes of ripe fleshy plum. Muscular tannins support the succulent fruit structure with an undertone of candied raspberry. This Malbec also has unique flavors of bacon (and really, who doesn't like bacon?); and spiced, dry rubbed meat complementing the English toffee, vanilla and caramelized sugar developed from almost two years of barrel aging. Grab a fine wine glass and prepare to enjoy the heady aromas of this Double Canyon Malbec. *Gordon Taylor, Winemaker*

VINEYARD

Location: DOUBLE CANYON VINEYARD, HORSE HEAVEN HILLS AVA

Date Planted: 2007 **Block:** 66H1 **Cultivar:** Clone 9

Soil: Sagehill silt loam. Fine sandy loam. This soil is very deep and well drained. It formed in lacustrine sediments with a mantle of loess on terraces.

Location: NEWHOUSE VINEYARD, SNIPES MOUNTAIN AVA

Planted: 1999 **Slope:** South

Soil: Harwood-Burke-Wiehl silt loam formed in the Snipes Mountain conglomerate. High level worn river cobbles prior to last ice age.

Location: UPLAND VINEYARD, SNIPES MOUNTAIN AVA

Planted: 2007 bare ground, Iberian

Soil: Harwood-Burke-Wiehl. This silt loam soil is a soil complex of two Aridisols and one Mollisol. It is well drained and formed on the Snipes Conglomerate, unique to Snipes Mountain.

WINEMAKING

MALBEC • DOUBLE CANYON VINEYARD

Harvested by hand: 9 October 2013

Brix: 23.5 **pH:** 3.93 **Yeast:** Anchor NT-112

Fermentation: 5 days **Maximum temperature:** 88°F

SYRAH • NEWHOUSE VINEYARD

Harvested by hand: 30 September 2013

Brix: 26.4 **pH:** 4.0 **Yeast:** Lallemant EC 1118

Fermentation: 5 days **Maximum temperature:** 85°F

MERLOT • UPLAND VINEYARD

Harvested by hand: 8 October 2012

Brix: 27.8 **pH:** 3.85 **Yeast:** Anchor NT-112

Fermentation: 8 days **Maximum temperature:** 87°F

MALBEC

HORSE HEAVEN HILLS

Wine Lore: Maybe it is the difference between the continents. Maybe it is the difference in the culture. Or maybe it is just the desire to try something different because we can. In France, Malbec is historically used as a blender, with a little bit added here and there to enhance the flavors of other grapes. In the Americas, we boldly go out on the cordon for a new world Malbec.



TECHNICAL DATA

Alcohol: 13.5%

Final pH: 3.75

Blend:

85% Malbec Double Canyon

10% Syrah Newhouse Vineyard

5% Merlot Upland Vineyard

Cases Produced: 146

Bottled: 20 July 2015

Potential Aging: 7-10 years

FOOD PAIRINGS

Croque Monsieur

Dolmades

Roasted Winter Vegetables

Shepherd's Pie

Steak with Cumin Rub

Chocolate desserts

