



### **2018 Napa Valley Malbec, Matthiasson Vineyard**

We make Malbec every year to blend into our Napa Valley Red Wine. We love Malbec's soft blackberry fruit and its mineral edge. In the past we purchased our Malbec fruit from one of Steve's clients, but in 2015 we planted a new block of vines at our home vineyard and included a row of Malbec, and this 2018 vintage is our first crop from the young vines. Jill tasted it, was floored, and declared that we needed to share this delicious wine on its own—no blending, just bottled pure. It is a completely different expression of Malbec, bursting with fresh fruits, true to the variety but not the jammy version we normally see. It's a Malbec with lots of flavor but lightness.

The grapes were destemmed and crushed, and fermented in a very small stainless steel tank. We did a mixture of manual punch downs and pump-overs. We pressed after 18 days on the skins, and aged the wine in neutral Burgundy barrels for 9 months. We bottled unfined and unfiltered.

The pH is 3.48, the TA is 4.95 g/l, and the alcohol is 13.2%. 84 cases produced.

### **The Vineyard**

The Malbec represents 1 row in our home ("Matthiasson") vineyard in the Western Oak Knoll area of Napa Valley. The vines were planted in 2015. Organically managed, with fruit trees at the ends of the rows and flowering bushes throughout for "good bug" habitat, the vines are serenaded throughout the season by kids, coyotes, owls, bees, and the occasional roar of one of our old tractors.