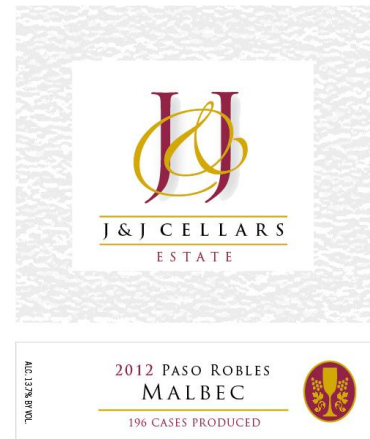




## 2012 Malbec

VARIETIES:	75% Malbec, 25% Petit Verdot
APPELLATION:	Paso Robles
VINEYARD:	Shandon Estate blocks 1 & 2
BRIX AT HARVEST:	24.8
ALCOHOL:	13.7%
ACIDITY:	6.10
pH:	3.79
RESIDUAL SUGAR:	0.03%
CASES PRODUCED:	196



### GROWING CONDITIONS

2012 offered nearly ideal wine grape growing conditions in Paso Robles. We had favorable weather during bloom and fruit set. Veraison was slightly earlier than average giving clusters a bit of extra time to hang on the vines. Late spring and early summer had generally mild and pleasant weather. The end of August and beginning of September brought some heat and there was light rain in mid-October, but overall yields and quality were very good to excellent.

### WINEMAKING

Our grapes were harvested in the cool early morning hours and brought to the winery where they were destemmed and crushed into an open top stainless steel fermenter. After 24hrs the must was inoculated. Through the duration of fermentation it was pumped over and aerated twice daily. The grapes were pressed and upon completion of alcoholic fermentation and allowed to complete MLF in barrel. The wine was aged in 100% neutral oak barrels for 20 months prior to bottling.

### TASTING NOTES

Our 2012 Malbec has a medium-dark ruby color and opens with aromatics of dried cherry and dried cranberry, jasmine flowers, and mocha. Spicy notes of brown sugar, cinnamon and clove meld with black plum and blackberry fruit notes and a hint of fresh tobacco and cream earl grey tea. A smooth entry is balanced with a hint of racy acidity and finishes with a soft, tannic linger.

### FOOD SELECTION

This food-friendly wine pairs well with many medium-weight dishes, such as pasta arrabiata, veal scallopini or braised duck leg with Chinese 5-spice rub.