

2018 Eritage Vineyard Malbec



pH: 3.49

Titrateable Acidity: 6.4 g/L

Alcohol: 15.1%

Harvest Parameters: September 25th, 2018 at 24.8 Brix, 3.49 pH, and 4.4 g/L of titrateable acidity.

Blend: 100% Malbec, Eritage Vineyard, block 2. 20% new French oak, aged for 22 months.

Cases produced: 123

Release Date: November 5, 2020

Winemaker's Notes: Inky dark and full of life, this Malbec from the northern part of the Valley opens with plum, dark cherry, raspberry, pomegranate, and cinnamon. On the palate, those fruits are joined by black currant, chocolate, cigar box, and oak nuances with moderate acidity and softened tannins. 20% new French oak. Drink now through 2028.

Winemaking: The fruit was picked early in the morning, 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 day of soaking on the skins, we added D254 yeast to ferment the fruit. Malolactic bacteria was added two days before pressing to begin secondary fermentation. The wine fermented for 10 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 28th, 2020 after crossflow filtration. The wine saw 20% new French oak for 22 months.

Awards: Platinum - 2021 Great NW Wine Platinum Awards

Gold - 2021 San Francisco Chronicle Wine Competition

Gold - SavorNW Wine Competition

Gold - 2021 Bellingham Wine Competition

Silver - 2021 Seattle Wine Awards

Silver - 2021 Cascadia Wine Competition

19/20 pts - Review of WA Wines (Rand Sealey)

91 pts - Owen Bargreen

90 pts - Wine Enthusiast (Sean Sullivan)

89 pts - Wine Advocate (Anthony Mueller)