

VARIETAL COLLECTION

*Malbec*

2008

Vintage:	First
Composition:	100% Malbec
Clone:	595
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	8
Yield:	2.4 tons per acre
Average Vine Age:	3 years
Vintage Summary:	The 2008 vintage was marked by cold conditions during growing season and the lack of rain during harvest season. Our vineyard escaped the pre-bloom frost that plagued the majority of the Napa Valley. Dry conditions marked the bloom including a heat spell that lasted a week which was followed by a fast and uniform berry set. Heat spells marked the early and later parts of the ripening season. Picking times trended early with yields at normal levels. Berry sizes were small but rich in flavor with soft skins.
Harvest Date:	October 1, 2008
Fermentation:	59-gal barrel fermented
Yeast:	Natural
ML:	Vinoflora Oenos
Wood Origin:	Troncais, Loiret
Ageing:	20 months in barrel
New Oak Barrels:	100%
Fining/Filtering:	None
Bottled on:	June 3, 2010
Winemaker:	Marbue Marke
Winemaker's Tasting Notes:	Dominating the bright nose is red raspberry, candied cherry, cola, white pepper and pencil lead. A bright raspberry attack leads into an elegant mouth of red plum and chocolate covered cherries that give way to a lingering cranberry finish.
Cellaring:	3 – 6 years
Production:	43 cases
Price:	\$65 / 750ml

