

AARONAP CELLARS

2016 MALBEC



Wine Summary:

Malbec...ah malbec! My darling wife agreed to turn our basement into a microwinery on the condition that I make her a malbec. To satisfy her distinguishing palate, I offer this stunning vintage

This vintage is an elegant and seductive blend of malbec and cabernet sauvignon from the Suisun Valley in northern California. Just to the southeast of Napa Valley, moist evening breezes from the San Pablo bay cool the Suisun Valley and provide an elongated growing season where the grapes can flourish in the clay loam soils and reach their fullest potential.

Tasting Notes:

Powerful aromatic notes of black plum, nutmeg, blackberry, cassis, leather, caramel, and mocha. Rich and full-bodied across the palate and lingering finish.

Ageing Potential: Will reach full maturity in 3-7 years.

Food Pairing Suggestions: Excellent with grilled meats or sausage, burgers, hearty pastas, wood-fired pizzas, roast turkey, or roasted mushrooms and potatoes.

Technical Data:

Varietal Composition: 89% Malbec, 11% Cabernet Sauvignon

Appellation: American (Suisun Valley, California)

Aging Protocol: 14 months in 1 year old hybrid barrels with American staves and French oak heads.

Alcohol by volume: 14.9% *pH:* 3.76 *Production Volume:* 659 bottles

Vintage and Production Notes:

2016 brought a warm, dry summer that encouraged a long slow ripening. After destemming, both varieties underwent long, cool fermentations using RP-15 or BM45 yeasts. Aged separately in barrels, the final blend was made 4 weeks prior to bottling. This wine is unfinned and unfiltered so sediment is likely to form in the bottle during aging.