

AARONAP CELLARS

2017 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: 92% Malbec, 8% Petite Verdot

Appellation: American (Suisun Valley, California)

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

Alcohol by volume: 14.9% *pH:* 3.74 *Production Volume:* 667 bottles

Vintage and Production Notes:

2017 brought plenty of rain to arid California, breaking a 5 year drought. The cool wet spring prefaced a summer filled with heat spurts that ripened the grapes several weeks earlier. The Suisun Valley was spared by the October fires and offered a bountiful harvest with high sugar grapes. turned into a warm summer with a heat spurt in a warm, dry summer that encouraged a long slow ripening. In the winery, fermentation with RP-15 yeast helped to enhance the native spice notes and brought forward rich black fruit flavors. 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.