

# AARONAP CELLARS

## 2018 MALBEC



### Wine Summary:

Malbec...ah Malbec! My darling wife agreed to let me turn our basement into a microwinery on the condition that I craft her a Malbec wine. 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, blackberry, blueberry, vanilla, nutmeg, 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, 1% Cabernet Sauvignon

*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:* 14.0%                      *pH:* 3.74                      *Production Volume:* 670 bottles

### Vintage and Production Notes:

2018 was an excellent year in California with a cool spring and summer that allowed for slow maturation of the grapes. Following transport of the grapes to Massachusetts in October of 2018, the Malbec grapes were crushed and frozen until May, 2019 to maximize grapeskin breakdown and flavor extraction. Following a slow thawing, the must was fermented with BDX yeast helped to enhance the native spice notes and bring forward rich black fruit flavors. The wine was aged in well used French and French/American oak blended barrels for 24 months and then blended with a small amount of Cabernet Sauvignon to add finish structure prior to bottling. This wine is unfinned and unfiltered so sediment is likely to form in the bottle during aging.