



## 2006 Malbec

### Vintage Summary

2006 began with consistent rain and cool weather. The vines, tired from the heavy 2005 harvest, awakened in early May with unusual warm weather for late spring. May, June and July averaged a high of 78 degrees. August and September lingered in the 85-degree range, helping achieve bright, ripe fruit character without picking based on concerns of too much sugar and high alcohol.

### Vineyard Practices

Aggressively pruning the vines helps focus the plants stored carbohydrates on promoting strong early growth in shoots. In June, shoots were around 6 to 8 inches, and we removed any growth not intentionally left at pruning. To help intensify color, ripen tannins and maintain healthy vines, we increased sun exposure and air circulation by removing laterals and creating a tunnel through the middle of the canopy. In June, the crop was reduced down to 1 cluster per shoot, minimizing yields to help maintain acidity and balanced ripening. Malbec clusters tend to be large and have shoulders or wings. Prior to veraison, we removed these shoulders and wings to ensure we had even maturity throughout the vineyard. Malbec is always the first red variety to harvest. The moderate, consistent temperatures allowed us to pick in late September.

### Winemaking Practices

A skilled crew handpicked the grapes into ½ ton picking bins. Once at the winery, our crusher-destemmer removed all of the stems and lightly crushed the grapes. The must (crushed grapes) was then placed in a stainless steel tank. The grape juice was cold soaked for 48 hours to help intensify color and phenolics. UV-43 yeast, a strain known for its intense gamy and spicy characteristics, fermented the wine to dryness over a twelve-day period. During fermentation, the Malbec was pumped over twice per day for 45 minutes. We aerated the wine to expose it to oxygen throughout the fermentation. This helps reduction of Hydrogen Sulfide (rotten egg aromas), and helps fixate color. After the wine finished fermentation we continued pump overs for another two weeks. Malo-lactic fermentation took place in barrel to help integrate the 50% new oak (33% new French, 17% new American).

### Tasting Notes

Dark red with a light purple rim, our 2006 Malbec is bursting with bright fruit and spice character. The nose has aromas of black pepper, sage, wet slate and overtones of raspberry and red currant. The palate is soft upon entry, yielding flavors of spice, strawberry, red fruit and evolving into a crisp, balanced mid plate elegantly segueing into soft, integrated French and American oak.

### Specifics

Barrel aging:	18 months in 225-L oak barrels, 33% new	Barrel replacement:	20-30% annually on average
Blended:	7/11-7/13 2007	Racking:	every 6 months
Harvest dates:	10/26, 2006	Fining:	none
Brix at Harvest:	25.1	Filtering:	none
Harvest method:	100% hand-harvested	Bottled:	April 19, 2008
Fermentation:	15 days with UV-43	pH:	3.74
Maceration:	21 to 24 days including fermentation	Alcohol:	14.1%
Total Acidity:	0.70 g/100ml	Barrels:	Allier, Never, Minnesota
Pump overs:	2 times daily during fermentation		
Yeasts:	UV-43		