

2018 RESERVE MALBEC



A blending powerhouse comes into the spotlight

Varietal Composition:
Malbec

Appellation:
Paso Robles

Bottling Data:
pH: 3.63
Total Acidity: 0.60g/100mL
Alcohol: 15.0% by volume

Philosophy

The malbec grape hails from Cahors in southwestern France just south of Bordeaux where it is known as Cot. It had also been used as a blending component in Bordeaux wines for many years before achieving its recent “rock star” status in Argentina. We normally make a small amount of Malbec wine each vintage to potentially blend into ISOSCELES Reserve and other wines, however starting in 2012, we made a small lot specifically for this limited release of Reserve Malbec. We hope you enjoy yet another great vintage of this wine with the 2018 Reserve Malbec.

Vintage Notes

The 2018 vintage started with a cool winter with only 60% of normal precipitation, most of it occurring from late February through March. Bud break began in mid to late March. May and June alternated between warm and cool temperatures during flowering, including a few windy days that naturally reduced our yields a bit. The warm weather began in June and it was hot from mid-June through the end of July with veraison starting in the last week of July. High heat continued until mid-August causing the vines to shut down slightly, delaying ripeness and maturity, but a cooling trend later in August got things back on track. The characteristic Paso warm days and cold nights in September with the help of our calcareous soils retained natural acidity in the fruit while we waited for full ripeness and maturity which came in late September for our Malbec.

Vinification

Fermentation: Stainless steel open and closed top tanks with UV43 yeast, twice daily pump overs.

Maturation: Barrel aged for 21 months in 100% French oak (60% new)

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Bright, deep purple/ruby core with black/blue secondary hue, a lighter bright purple rim with slow forming, well stained tears on the glass.

Aroma: Aromatic with ripe black cherry, black currant fruit and ripe raspberry and plum accents, oak with vanilla spice, dusty autumn leaf, and cedar.

Palate: Dry, near full bodied, with ripe black and red fruit on the entry with vanilla and oak leading the mid palate which has savory notes of dried leaves, cedar and herbs with grippy tannins and fresh, balanced acidity. The finish is moderately long and fresh with notes of cherry candy mixed with dried herb camphor and persistent tannins. The 2018 Reserve Malbec is full bodied and flavored, but fresh on the palate and is uniquely suited to pairing with flavorful dishes, especially ones with herbs and garlic like dried, cured salami with flavorful sheep’s milk cheeses like pecorino, or with grilled beef or lamb with a chimichurri sauce.