

TENOR

2018 Malbec



The 2018 Reserve Malbec was crafted from two small vineyard parcels along the Royal Slope AVA. Farmed using sustainable practices, the vines were limited to one or two clusters per shoot to create maximum concentration in each cluster. They were hand-harvested in the early morning between September 21st - September 27th, 2018.

Upon arriving in the winery, each cluster was hand-sorted, berry-sorted, and fermented in concrete tanks. Using only the free-run wine, it was then moved to custom French oak barrels for 27 months of cellaring with over 40 individual evaluations by our winemaking team. Only 8 barrels were bottled, unfinned and unfiltered, producing only 193 cases.

“Captivating notes of fresh raspberry, floral perfume and blackberry jam. Round on the palate, with remarkably silky tannins, light sweetness and great length, the fruit is present without losing any concentration. It’s mature freshness will make it a joy to open in the next several years, but the overall balance will keep this wine intact for 12-14yrs, or longer with proper cellaring. Really a wine that showcases what Washington State is capable of outside many of the traditional varieties. A very fun wine to share with friends and guests.”

-Bryan Otis, Proprietor

Labeled AVA	Columbia Valley
Case Production	193
Varietal Composition	100% Malbec
Fermentation	100% concrete tanks
Aging	27 months in new French oak
Alcohol	15.1%
Drinkability	Now-2036
Retail	\$80

SELECT VINEYARDS

① Royal Slope AVA Stillwater Creek Vineyard, Solaksen Vineyard

