

TENOR

2019 Malbec



The 2019 Tenor Malbec was crafted from several vineyards across the Royal Slope in Washington State. Farmed using sustainable practices, the vines were limited to one or two clusters per shoot for maximum concentration. They were then hand-harvested in the early mornings of September 20th - October 27th, 2019.

Upon arriving in the winery, each cluster was hand-sorted, berry-sorted, and then fermented in 22% concrete and 78% stainless steel. Using only the free-run wine, it was then moved to custom French oak barrels for 24 months of cellaring with over 40 individual evaluations by our winemaking team. The resulting 26 barrels were bottled, without fining or filtration, producing only 270 cases.

"As you pour this inky purple Malbec into your glass, aromas of blueberry scone rise up giving the pleasing initial impression of warm buttery crust and dark fruit. The fragrance continues to evolve with a mélange of dried botanicals, birch beer, and the first rain of the season (petrichor). A complex blend of flavors showcasing salted caramel, beef blood, pink peppercorn, hoisin and matcha are evident in this medium-bodied and well-built wine. The chalky tannins are well integrated with a broad acidity that is a hallmark for the 2019 vintage. Dark fruit, cigar box and crushed rocks on the long, lingering finish."

-Bryan Otis, Proprietor

SELECT VINEYARDS

- ① Royal Slope AVA Scarline, Solaksen, Stoneridge, Stillwater Creek

Labeled AVA	Royal Slope
Case Production	270
Varietal Composition	100% Malbec
Fermentation	22% concrete, 78% stainless steel
Aging	24 months in 82% new French oak
Alcohol	14.9%
Drinkability	Now-2033
Retail	\$85

