

TENOR

2017 Malbec



The 2017 Malbec was crafted from two small vineyard parcels along the Royal Slope in the Columbia Valley 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 27th - October 6th, 2017. 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 (83% new) for 23 months of cellaring with over 40 individual evaluations by our winemaking team. Only 7 barrels were bottled (unfined and unfiltered) producing only 147 cases.

“Bright and energetic, this wine will open up well with time in the bottle. A touch more floral and feminine in its youth, the 2017 Tenor Malbec will put on weight quickly with time. Richly textured, fruit forward, and unabashedly opulent. True to the varietal, it is fresh, beautifully perfumed and supremely silky.”

-Aryn Morell, Winemaker

SELECT VINEYARDS

- ① Columbia Valley AVA Stillwater Creek, Lawrence Scarline

AVA	Columbia Valley
Case Production	147
Varietal Breakdown	100% Malbec
Fermentation	100% concrete
Aging	23 months in 83% new French oak
Alcohol	15.1%
Drinkability	Now-2031
Retail	\$80

