

# NINER

WINE ESTATES

2018

## MALBEC

Heart Hill Vineyard & Bootjack Ranch, Paso Robles

### WINEMAKER

Patrick Muran

### CLONE

595, 11, 598, 15

### ROOTSTOCK

101-14

### HARVEST DATES

September 25th - November 1st

### AVERAGE BRIX

25.3°

### AVERAGE YIELD

4.7 Tons/Acre

### pH / TA

3.6/5.4 g/L

### ALCOHOL

14.6%

### VINEYARD

78% Heart Hill Vineyard

22% Bootjack Ranch

### BLEND

94% Malbec,

5% Cabernet Sauvignon

1% Cabernet Franc

### COOPERAGE

25% new French Oak

### BARREL AGING

19 months



### VINEYARD

We farm Malbec at both Heart Hill Vineyard and Bootjack Ranch. In 2018, the cooler Fall weather led to a longer ripening for our Malbec grapes. This created rich flavors and opulence in the fruit. We harvested the grapes in mid-October, about two weeks later than we normally do.

### IN THE WINERY

We hand-harvested the grapes and fermented them in stainless steel tanks. After 16 days, we pressed the wine and transferred it to French oak barrels for aging. A quarter of the barrels were new, lending structure and toasty aromas to the ample fruit flavors of Malbec. If drinking this wine within the first few years of its release, we recommend decanting this bottle for two hours prior to enjoying.