

NINER

WINE ESTATES

2019

MALBEC

Heart Hill Vineyard & Bootjack Ranch, Paso Robles

WINEMAKER

Patrick Muran

CLONE

595, 9, 11, 598

ROOTSTOCK

1103P, GRN3, 5BB, 101-14

HARVEST DATES

September 23rd - October 23rd

AVERAGE BRIX

24.4°

AVERAGE YIELD

3.3 Tons/Acre

pH / TA

3.7/5.6 g/L

ALCOHOL

13.8%

VINEYARD

77% Heart Hill Vineyard
23% Bootjack Ranch

BLEND

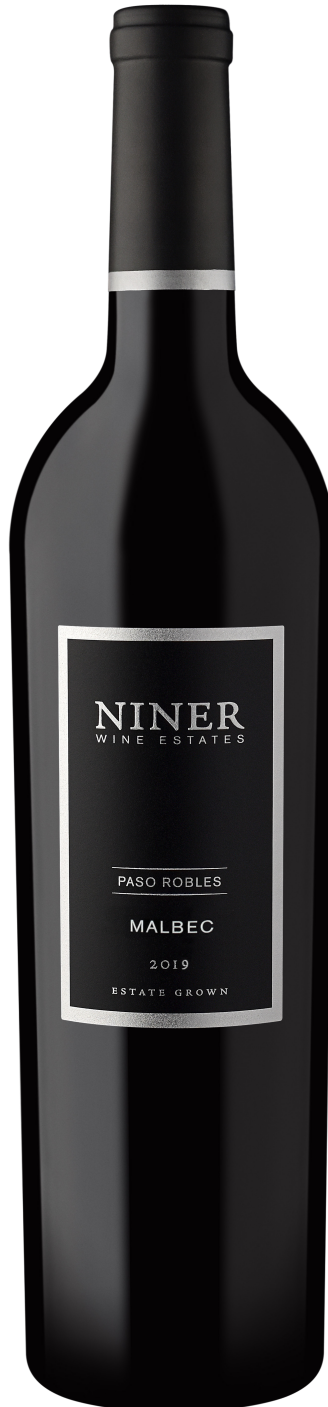
77% Malbec,
16% Cabernet Sauvignon
5% Cabernet Franc
2% Petit Verdot

COOPERAGE

45% new French Oak

BARREL AGING

20 months



VINEYARD

The 2019 vintage was excellent at both Bootjack Ranch and Heart Hill Vineyard. Ample rainfall and moderate temperatures lead to a long, even growing season. When harvest arrived in the Fall, we were able to take our time and selectively harvest grape clusters at their peak ripeness, without the rush that late season heat or rain can sometimes cause. We picked Malbec at Bootjack Ranch at the end of September (2-3 weeks later than normal) and the Heart Hill Fruit came in two weeks later. In both cases the fruit arrived to our winery in perfect condition with ideal flavor development, below average sugars and good acid.

IN THE WINERY

We had the opportunity to co-ferment Malbec with Cabernet Sauvignon (an unusual opportunity due to different ripening schedules in a typical year) combining the cherry flavor of the Malbec with some darker tones of the Cabernet Sauvignon. We hand-sorted, destemmed and gravity-fed the grapes into in stainless steel tanks. We fermented the fruit for 10-12 days at higher temperatures, using pump-overs as the primary extraction method. This wine was aged in standard (59 gallon) oak barrels for 20 months, 45% of which were new French Oak, adding notes of clove, vanilla and brown sugar. This wine is on the early side of its maturity and will continue to evolve brilliantly through 2026.