

NINER

WINE ESTATES

2020

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 14th - October 5th

AVERAGE BRIX

26.9°

AVERAGE YIELD

2.4 Tons/Acre

pH / TA

3.9/5.4 g/L

ALCOHOL

15.1%

VINEYARD

74% Heart Hill Vineyard
26% Bootjack Ranch

BLEND

98% Malbec,
2% Cabernet Sauvignon

COOPERAGE

50% new French Oak

BARREL AGING

20 months



VINEYARD

The 2020 vintage was unforgettable. For the first half of the growing season our vineyards were an escape from the rest of the world with well-timed rains in the spring, no frost events and moderate to cool temperatures through July. However, conditions changed dramatically in August and September with two separate weeks of record-breaking heat which accelerated ripening. In addition, fires to the north and south of us brought periods of smoke exposure. Fortunately, our vineyards escaped major smoke damage and temperatures cooled off enough to allow our grapes to develop and ripen optimally. We harvested the fruit for this wine between late September and early October. The majority of the fruit came from one block at Heart Hill Vineyard (block 4) that was picked in two passes based on ripeness. Both passes brought in fruit with ideal flavor development and phenolics.

IN THE WINERY

We hand sorted, destemmed and gravity fed the grapes into stainless steel tanks. A portion of the tanks went through a long and slow fermentation, which resulted in a robust wine with refined tannins. A second portion went through a short and fast fermentation, resulting in a round, fruit-forward style of wine. For both portions, we used pump-overs as the primary extraction method. We blended the two portions together and aged the wine in 50% new French oak for 20 months, adding notes of clove, vanilla and brown sugar. The finished wine boasts a juicy and plush mouthfeel with dark red fruit characteristics and elegant tannins.