

2021 MALBEC

Heart Hill Vineyard & Bootjack Ranch, Paso Robles

WINEMAKER

Patrick Muran

CLONE 595. 598

ROOTSTOCK 1103P, 101-14

HARVEST DATES September 14th - October 8th

> AVERAGE BRIX 24.1°

AVERAGE YIELD 3.1 Tons/Acre

> **pH / TA** 3.7/5.8 g/L

ALCOHOL 13.9%

VINEYARD 81% Heart Hill Vineyard, 19% Bootjack Ranch

BLEND 91% Malbec, 9% Cabernet Sauvignon

COOPERAGE 43% new oak 80% French, 20% Hungarian

> BARREL AGING 22 months



VINEYARD

The 2021 vintage is a benchmark for a dry and cool vintage in Paso Robles. The vintage started with a dry winter and a cool spring resulting in restrained canopy growth, a slightly lower-than-average fruit set and small berries. Thankfully, the weather was exceptional the rest of the growing season with moderate temperatures allowing for slow, even ripening and the flexibility to pick at just the right time during harvest. 2021 wines are wonderfully complex and should age gracefully. We handharvested our Malbec between mid-September and early October, with a majority of the grapes for this wine coming from block 4 at Heart Hill Vineyard. We harvested the block in two passes about a week apart to bring the fruit in at optimal ripeness. The cooler growing season gave us juicy fruit with vibrant acidity and lower alcohol.

WINEMAKING

We hand-sorted, destemmed and gravity-fed the grapes into two separate stainless-steel tanks for fermentation. We treated each tank differently to create two distinct components. One tank underwent a cool, slow maceration to emphasize juicy fruit, floral notes and soft tannins, while the second tank went through a warmer, more aggressive maceration to build structure. After aging each component separately in barrels for one year, we blended them together to age for an additional 10 months in 43% new oak barrels. We used a combination of French and Hungarian oak which imparted hints of vanilla and caramel. The result is a plush, juicy wine with notes of boysenberry, coffee and baking spice.