



2017
MALBEC - RUTHERFORD
HANDMADE

VINTAGE

The 2017 vintage started out with a wet spring that extended flowering and stimulated vigorous vines. We had a mild summer with the promise of a beautiful harvest. Then in early fall the first heat wave kicked harvest into full gear, ripening everything almost at once. This allowed the fruit to develop deeper more jamie concentrated flavors along with low yields. Right behind this heat wave came the wild fires, luckily we had already brought in 99% of our fruit crop!

VINEYARDS & WINEMAKING

In the heart of the Foley Johnson Rutherford Estate, our Malbec is farmed in the famous "Rutherford Dust" that yields small, yet intense clusters from well-balanced vines. The ideal growing conditions in the vineyard allow our Bordeaux varietals to reach full maturity on the vine without taking on the green, leafy taste of under-ripe fruit. The grapes were picked from Block 20 and harvested between September 1 - October 10, 2017, under clear skies. The wine went through 100% malolactic fermentation and aged for 18 months in 40% new French Oak and American Oak before going into bottle on June 21, 2019.

TASTING

This wine presents aromas of anise and papaya with soft hints of juniper. The mouthfeel is luscious with flavors of strawberry and baking spices, the acid pushes the palate to the front giving it a smooth, juicy sensation while the oak tones round out the palette and give it a long finish.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	14.8%
COMPOSITION	100% Malbec	TA	6.0 g/L
AGING	18 months in 40% new French and American oak	PH	3.6
PRODUCTION	205 Cases	BOTTLING DATE	June 21, 2019