



2021
MALBEC - RUTHERFORD
HANDMADE

VINTAGE

The winter of 2021-2022 produced little rainfall in Napa Valley which carried into a warm, dry spring with bud break occurring three weeks earlier than average. Temperatures during the summer were moderate with few heat spikes. A lighter canopy growth resulted in concentrated, intensely flavored fruit. The 2021 Handmade Malbec was harvested September 29th.

VINEYARDS & WINEMAKING

The Foley Johnson Rutherford Estate Handmade Malbec is grown on loamy soils of gravel, clay and sand which help provide ample drainage and decrease the vigor of foliage growth. These ideal growing conditions allow our Bordeaux varietals to reach full maturity on the vine without taking on the green leafy taste of under-ripened fruit. After 18 months of aging in 30% new French oak, the wine was bottled.

TASTING

The 2021 Handmade Malbec opens with a beautiful medley of plum, strawberry, dark cherry, chocolate, cedar, and blueberry aromas. The palate offers a bright, fruit-driven entry, showcasing anise and raspberry flavors over structured tannins, finishing long and smooth. Enjoy with gouda cheese, beef empanadas, or pork tenderloin. Proper cellaring will allow this wine to continue to evolve for the next 10-15 years.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	14.6%
COMPOSITION	100% Malbec	TA	6.75 g/L
AGING	18 months in French oak, 30% new	pH	3.43