



2022  
MALBEC - RUTHERFORD  
HANDMADE

### VINTAGE

The 2022 vintage was warmer and drier than average, culminating in a significant 8-day heat surge in early September with temperatures soaring above 110°F. The extreme heat forced Brix to rise and we found ourselves in a hurry to bring in all the fruit as quickly as possible.

### 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 2022 Handmade Rutherford Malbec is a full-bodied wine, showcasing the diverse characters of our Rutherford vineyard. On the nose, forest floor, leather, and clove are perfectly countered by black plum and blueberry fruit aromas. The palate is plush and balanced with a compilation of Kirch liqueur and vanilla flavors giving way to bright acidity through the finish. This wine pairs nicely with herb-crusted pork tenderloin.

### STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	14.8%
COMPOSITION	92% Malbec, 6% Cabernet Sauvignon, 2% Merlot	TA	5.78 g/L
AGING	18 months in French oak, 30% new	pH	3.69

