

WINEMAKER'S  
NOTES



BOTTLED:  
FEBRUARY 2021

LANCASTER ESTATE  
2018 BLOCK 13 MALBEC

*Production: 300 cases*  
*Varietals: 100% Malbec*

*Titrateable Acidity: 4.8 g/L*  
*pH: 3.74*  
*Alcohol: 14.0%*

OUR THOUGHTS...

*Our 2018 Reserve Block 13 Malbec is composed 100% Malbec from a small block on our hillside estate, and is only made in truly exceptional vintages for this varietal. It displays integrated notes of black cherry, plum tart, and sweet tobacco with hints of clove and baking spices. A soft mouthfeel and smooth, refined tannins linger on the lush finish.*

VINTAGE AND ESTATE NOTES:

The Alexander Valley experienced another ideal growing season in 2018. The long season provided moderate temperatures for the grapes to ripen at the optimal speed. The result is an incredible vintage marked by clean, outstanding fruit characteristics with balanced acidity and sugar levels.

Consistent with Lancaster Estate's commitment to making wines of authenticity and place, all of our wines are estate grown, produced and bottled. Native yeasts are used for primary fermentation while secondary malolactic fermentation occurs naturally in barrel.

COOPERAGE:

After primary fermentation in stainless steel tanks, the wine was underwent malolactic fermentation and aged sur lie in 100% new French oak for 24 months. We chose barrels from several coopers including Taransaud, Demptos, Saury and Bel Air. 100% of the barrels were new and all were coopered using a combination of Medium Plus, Medium Long and Heavy toast levels to provide better integration and balance.

