

pressed.

2012 PRESSED MALBEC

THE CRAFT

AVA : Santa Barbara County
FERMENTATION : 100% Destemmed
AGING : 30 months
BARREL : Neutral French Oak
BOTTLED : March 2015
ALCOHOL : 14.9%
PRODUCTION : 150 cases
SRP : \$24/bottle

THE STORY

Having had the experience of working on a Malbec project in Mendoza, Argentina alongside restaurateur Joe Bastianich and Argentine winemaker Matias Mayol, we're very excited to have the opportunity to work with this varietal again, and we hope that you're as pleased with the result as we are.

Picked in the cold hours of the night, fermented in 1.5 ton fermenters, the grapes were punched down by hand twice a day, left on its skins for 28 days, the grapes were then pressed directly to neutral French oak barrels, where they aged for 30 months.

TASTING NOTES

The wine is dark in the glass, with notes of blackberry and black cherry on the nose. With a swirl or two, the aromatics expand to include violets, white Mexican sage and a hint of chanterelle mushroom and nutmeg. Fresh and vibrant on the palette, with a smooth and velvety mouthfeel.

FOOD PAIRINGS

Put your favorite cut of steak on the grill, make a side of chimichurri and enjoy!

DRINKING WINDOW

We've held this wine until ready, so enjoy now or cellar for another 3-5 years.

