

À Bloc Malbec

2019 | HORSE HEAVEN HILLS



100% Malbec
Champoux Vineyard

TECHNICAL INFORMATION

pH: 3.9

Titrateable Acidity: 5.3 g/liter

Residual Sugar: 0.17 g/liter

Volatile Acidity: 0.64 g/liter

Alcohol: 14.5%

237 cases produced



Harvest and Winemaking

2019 was an interesting vintage. The summer was perfect with moderate heat, no temperature spikes and fortunately was cooler than normal. Cooler vintages seem to produce fresher wines. There were a few rain periods that slowed ripening in September and a mid-October freeze event stopped ripening in most of Washington.

The 2019 À Bloc Malbec is 100% Malbec from Champoux Vineyard, recognized and one of Washington's best vineyards and a source of 100 point wines. The Champoux Vineyard Malbec was hand-harvested on October 8th. All the grapes were destemmed and 15% of the stems were added back to fermentation. 10% of the juice was removed to concentrate the eventual wine. The malbec was fermented with yeasts specific for Malbec for 18 days before pressing.

The Malbec was aged in 100% French oak 300 Liter barrels (28% new) for 20 months prior to bottling unfinned and unfiltered.

Tasting Notes

The À Bloc has a purple-red hue with excellent clarity. The aromas are beautiful with notes of blackberry, blueberry, white pepper, forest floor herbaceous hints, light roast coffee, purple flowers, and medium toast oak. The mouthfeel is plush, rich, with copious extract, and has an intense mid-pallet. The Malbec is tightly wound, tannic and finishes very long. This is our finest À Bloc Malbec ever.

Ingredients & Additions

Malbec grapes, yeast, tartaric acid, French Oak, organic and inorganic yeast nutrients, and 35 ppm of Free SO₂ at bottling to prevent oxidation.

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