

Malbec

2020 | COLUMBIA VALLEY



100% Malbec
75% Wallula Vineyard Clone 9
25% Champoux Vineyard Clone 4

TECHNICAL INFORMATION

pH: 3.71

Residual Sugar: <0.01 g/liter

Titrateable Acidity: 5.8 g/liter

Volatile Acidity: 0.76 g/liter

Alcohol: 14.1%

337 cases produced



Harvest and Winemaking

2020 had potential to be one of the greatest Washington vintages. The perfect spring was highlighted by plentiful soil moisture and sunshine. The summer was quite warm and dry which decreased berry size and concentrated flavors. In mid-September smoke from forest fires in California and Oregon rolled in and blanketed Eastern Washington for 10 days. Once the smoke cleared Washington had beautiful fall weather for harvest. We have rigorously reviewed and tested with wines and the 2020 wines we bottled are fresh and enjoyable without smoke influence.

Champoux Vineyard Malbec was hand-picked on October 8, 2020 and Wallula Vineyard Malbec was hand-picked on October 9, 2020. All the grapes were destemmed and saignée (Wallula 15% and Champoux 8%) to concentrate the remaining must. The must was fermented with yeasts specific for Malbec and pressed at dryness. The malbec was aged in 100% French oak barrels (25% new) for 11 months prior to bottling unfinned and unfiltered.

Tasting Notes

The Malbec has a dark purple hue, core with a vivid red rim. Aromas

of wet earth, wet granite, blackberry, forest undergrowth, pencil lead, and black pepper pervade the olfactory system. The mouthfeel is generous and grows larger with oxygen as the Malbec unwinds. It is copiously rich and thick with attractive blackberry, blueberry, and marionberry flavors with notes of wet stones, earth, and wet forest. The acidity balances the fruit and keeps the Malbec lithe on the palate.

Thoughts on Malbec

Malbec is the great grape of Cahors, located in Southwestern France, and Argentina. Cahors is typically lower in alcohol and savory. Argentine Malbec tends higher in alcohol and high in black fruit flavors. Washington Malbec straddles between Cahors and Argentina. Black fruits are prevalent in Washington yet there are still savory notes of forest floor and minerality. Malbec grapes are very thin and the saignée or removal of juice from the berries helps to increase intensity. Malbec is very sensitive to oak influence so we keep the percentage of new French oak at a reasonable level.

Ingredients & Additions

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



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