À Bloc Malbec 2020 HORSE HEAVEN HILLS



100% Malbec Champoux Vineyard

TECHNICAL INFORMATION

pH: 3.51

Titratable Acidity: 6.2 g/liter

Volitile Acidity: 0.76 g/liter

Residual Sugar: <0.1 g/liter

Alcohol: 14.2%

325 cases produced



Harvest and Winemaking

2020 is one of the best vintages of recent years. Snow and early spring rain provided enough soil moisture to help the vines grow after bud break. Summer was warm and dry, resulting in small and intensely flavored berries. Ten davs of smoke from the Willamette Valley and California hung over the Western United States in mid-September. We professionally tested all our wines and found zero to minimal impact from smoke.

The 2020 À Bloc Malbec is 100% Malbec from Champoux Vineyard, recognized as one of Washington's best vineyards and a source of 100point wines. Champoux Vineyard Malbec was hand-harvested on October 5th, 100% destemmed, and 8% saignèe to concentrate the juice. The grapes fermented in open-top bins with Tango yeast and organic yeast nutrients. The cap was punched down twice a day for nine days until pressing. The malbec was aged in 100% French Oak 300-liter barrels (20% new) for 20 months

before bottling unfined and unfiltered.

Tasting Notes

The À Bloc is deeply purple with a red rim. Aromas leap from the glass and include dark cherry, plum, peppercorn, vanilla, and leather. The mouthfeel is filling and rich. Flavors include blueberry, dark cherry, black pepper, roasted meat, and a hint of tobacco. The finish is long and terrific. Enjoy with leaner cuts of beef, lamb shanks with mint, or stuffed peppers.

About Malbec

Malbec is originally from Cahors, but Argentina has claimed worldwide attention for the grape. My goal for the À Bloc is to produce a riper style of Cahors. Champoux Malbec retains brightness and fruit with the traditional Cahors' savory notes. Malbec ripens later than Merlot. Our changing climate has encouraged the planting of Malbec over Merlot in warm grapegrowing regions of Washington.

Ingredients

Malbec grapes, yeast, tartaric acid, and 35 mg/l of Free SO₂ at bottling.



